cptv

THE SHUBERT Celebrates 100 Years | WINTERIZING Your Home | Fighting EBOLA from CT

CONNECTICUT MAGAZINE

connecticutmag.com

Lucas Codognolla is one of thousands of young immigrants benefitting from the Deferred Action for Childhood Arrivals

Immigration may be a political hot potato, but it's a big part of what makes us great.

HERE AT HOME

OCTOBER 2014 $3.95

10>

0 74470 65778 1

You've always dreamed of living at the shoreline…

Now make your dream a reality

Masonicare, Connecticut's most trusted provider of senior services, is creating a brand new rental community in Mystic. Our newest community will offer casually elegant coastal living at its best.

Come see what we're building. Come see what you've been dreaming of.

Visit Our Sales Office
23 Clara Drive
Mystic, CT 06355

860-543-4529
888-502-8859

MASONICARE-MYSTIC.ORG

ASK ABOUT OUR INCENTIVE FOR EARLY RESERVATION!

EQUAL HOUSING OPPORTUNITY

For more information, see page 86

YOUR FAMILY HISTORY DOESN'T HAVE TO BE YOUR FUTURE

If Breast Cancer Runs in Your Family, Early Detection Can Make All the Difference in the World

At Middlesex Hospital, we've got the technology—from genetic testing to advanced breast imaging—to catch even the smallest warning signs as early as possible. And that's important because a family history of breast cancer—especially if it's your mother or sister—could mean you're two or more times more likely to develop it yourself. But, our expert doctors and surgeons have better than a 93% success rate when treating breast cancer in its earliest stages. Using better techniques to create better outcomes—that's *The Smarter Choice for Care.*

To learn more, visit
middlesexhospital.org/pink
or call ***860-358-2780***

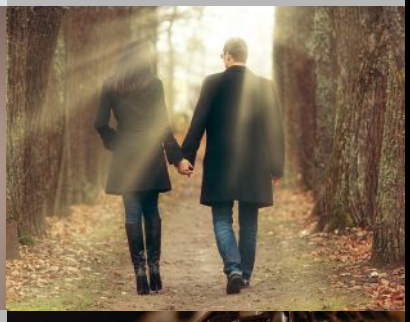
The Smarter Choice for Care

MIDDLESEX HOSPITAL
CANCER CENTER

For more information, see page 86

TIMELESS

INSPIRED



IRRESISTIBLE

Westfarms

ANTHROPOLOGIE

APPLE

BCBG MAXAZRIA

BRIO TUSCAN GRILLE

CALIFORNIA PIZZA KITCHEN

LOUIS VUITTON

MICHAEL KORS

MICROSOFT

P.F. CHANG'S CHINA BISTRO

POTTERY BARN

TIFFANY & CO.

TORY BURCH

URBAN OUTFITTERS

WILLIAMS-SONOMA GRANDE CUISINE

Westfarms

NORDSTROM · LORD & TAYLOR · JCPENNEY · MACY'S

OVER 160 OF THE FINEST STORES AND RESTAURANTS

EXIT 40 OFF I-84 OR EXIT 30 OFF RTE 9 · WEST HARTFORD, CT · SHOPWESTFARMS.COM

The Best Place In Connecticut For Eyeglasses For Both the YOUNG and Young at Heart!

CONNECTICUT MAGAZINE'S BEST OF '13 CONNECTICUT
CONNECTICUT MAGAZINE'S BEST OF '12 CONNECTICUT WINNER
CONNECTICUT MAGAZINE'S BEST OF '11 CONNECTICUT WINNER
CONNECTICUT MAGAZINE'S BEST OF '10 CONNECTICUT WINNER
CONNECTICUT MAGAZINE'S BEST OF '09 CONNECTICUT WINNER
CONNECTICUT MAGAZINE'S BEST OF '08 CONNECTICUT WINNER

OptiCare®
Eye Health & Vision Centers

Ansonia • Cheshire • Danbury • Fairfield • Hamden
New Haven • New Milford • Madison • Naugatuck • Norwalk
Ridgefield • Southbury • Torrington • Trumbull • Waterbury
Watertown • Westport

800 CALL EYE • opticarepc.com

For more information, see page 86

CONNECTICUT | October 2014

FEATURES

49 Coming to Connecticut
Connecticut's strength is its diversity, borne out of a long and proud history of immigration. We share some personal stories of finding a new home here and examine the current social impact of immigration on the state.

56 The Shows Must Go On *by Christopher Arnott*
This year, New Haven's Shubert Theater celebrates a storied century that has featured some of the greatest actors and most legendary productions in Broadway history.

64 Time to Tighten Up *by Kate Hartman*
The colder weather is just around the corner, so here's professional advice to help keep Old Man Winter from sneaking into your home and wasting your energy dollars.

DEPARTMENTS

9 Editor's Letter

13 First
One Connecticut company is working toward a cure for Ebola and other deadly viruses. Plus, Flat Stanley turns 50, a memorial scholarship is established for a Connecticut soldier, and more.

27 This Month
Highlights include: a Q&A with jazz royalty and Wilton native Chris Brubeck; WCSU's new $97 million performing arts school; *Life Stories in Art* at the Florence Griswold Museum; and Halloween happening across the state.

37 Healthy Living: Cancer Center?
We have one of the highest rates of breast cancer in the U.S. Why?

69 The Connecticut Table
Reviews of two hot, haute spots: Zafra Cuban Restaurant and Rum Bar in New Haven and Republic in Bloomfield. Also, gourmet food trucks round two, a six-pack of Connecticut craft breweries and superstar chef Gordon Ramsey takes a local institution out of "hotel hell."

87 Marketplace

100 Almanac
Some facts and history about the bridges of Connecticut counties.

89 CPTV Guide
- "Made in Connecticut"
- "Living with Parkinson's"
- "Robin Williams Remembered—A Pioneers of Television Special"

For new subscription orders or questions, call (800) 974-2001, or email dmartin@connecticutmag.com.
Subscriber/Postmaster: Send changes of address or subscription inquiries in writing to *Connecticut Magazine*. Subscription Services, P.O. Box 3000, Denville, NJ 07834.

CPTV or Public Broadcasting members: Please call member services at (800) 683-1899.

Cover: Photo by Keyvan Behpour; This page: Audrey Hepburn in the 1951 production of Gigi *at the Shubert Theater, New Haven.*

CONNECTICUT MAGAZINE® BUSINESS & EDITORIAL OFFICES
100 Gando Dr. | New Haven, CT 06513
(203) 789-5300 | Fax (203) 789-5255

General Manager Marisa B. Dragone
(203) 789-5214 | mdragone@connecticutmag.com

| editorial | editorial@connecticutmag.com

Connecticut Group Editor Matt DeRienzo
mderienzo@21st-centurymedia.com

Verticals Editor Douglas P. Clement
(203) 789-5243 | dclement@connecticutmag.com

Content Manager Ray Bendici
(203) 789-5230 | rbendici@connecticutmag.com

Content Curators & Verticals Writers
Kate Hartman (203) 789-5233
khartman@connecticutmag.com

Erik Ofgang (203) 789-5227
eofgang@connecticutmag.com

Political Reporter Jennifer Swift
(203) 789-5615 | jswift@connecticutmag.com

Contributing Writers Christopher Arnott, J. Brian Charles, Elise Maclay, Enxhi Myslymi, Viktoria Sundqvist, Monica Zielinski

| art & production |

Senior Designer Stacey S. Shea
(203) 789-5216 | sshea@connecticutmag.com

Production Designer Patricia Iwaniw
(203) 789-5395 | piwaniw@connecticutmag.com

Design Associate Carol Petro (203) 789-5215
For production inquires, call (203) 789-5214

| sales & marketing |

Advertising Manager David J. Glaski
(203) 789-5219 | dglaski@connecticutmag.com

Stamford | Westchester
(203) 789-5219 | advertising@connecticutmag.com

Westport | Fairfield Kim Kelly Rubin
(475) 201-1187 | krubin@connecticutmag.com

Hartford West | Middletown Karl Cicitto
(860) 944-7256 | kcicitto@connecticutmag.com

Hartford East | Pomfret
(203) 789-5219 | advertising@connecticutmag.com

Greater New Haven Joe Hiznay
(203) 401-1572 | jhiznay@connecticutmag.com

Old Saybrook | Mystic Michael Vizziello
(860) 510-6575 | mvizziello@connecticutmag.com

Greater Litchfield | Waterbury Alison Woods
(203) 500-4381 | awoods@connecticutmag.com

Financial Analyst Erika Parri
(203) 789-5261 | eparri@connecticutmag.com

Classifieds | Marketplace David Martin
(203) 789-5394 | dmartin@connecticutmag.com

Circulation Manager David Martin
(203) 789-5394 | dmartin@connecticutmag.com

PUBLISHER'S REPRESENTATIVES

New York Couture Marketing
(917) 821-4429 | karen@couturemarketing.com

Boston Lange Media Sales
(781) 642-0400 | erklange@aim.com

| credit & collections | (877) 396-8937

Visit us at connecticutmag.com. Connect with us on

Copyright 2014 by 21st Century Media. All rights reserved. No part of this publication may be reproduced without written permission. No responsibility is assumed for unsolicited materials, which must be accompanied by SASE if they are to be returned.

21ST CENTURY media **CEO John Paton**

CIRCULATION VERIFICATION COUNCIL Connecticut Magazine® (ISSN 0889-7670), a property of 21st Century Media, 448 Lincoln Highway, Fairless Hills, PA 19030, is published monthly by Connecticut Magazine at 100 Gando Drive, New Haven, CT 06513. Periodicals postage paid at New Haven, Connecticut, and at additional mailing offices. Printed in U.S.A. Subscription rates: One year $19.97, two years $34.97, three years $39.97 in Connecticut; out-of-state residents add $5/yr. **POSTMASTER: Send changes of address to Connecticut Magazine Subscription Services, P.O. Box 3000, Denville, NJ 07834.**

NEW LOCATION!

Women's Choice Mammography

3-D Mammography/Tomosynthesis

*"We are pleased to be the **only practice in Connecticut** to perform 3-D breast Tomosynthesis for **every one of our patients!***

3D Tomosynthesis is the best tool available in the fight against breast cancer."

RESULTS BEFORE YOU LEAVE THE OFFICE

Breast Cancer Facts:

- A woman has a **1 in 8 chance** of developing invasive breast cancer during her lifetime
- **Second leading cause of cancer death** for women in the U.S., after lung cancer
- 85% of breast cancers occur in women who **have no family history of breast cancer**
- Higher breast density is associated with 4x increased risk of breast cancer
- The **mortality rate from breast cancer** for women of all races combined **is declining**

- ✔ Superior Technology
- ✔ Increased Cancer Detection
- ✔ Reduced Recall Rate
- ✔ Personalized Care
- ✔ Fewer Repeat Views
- ✔ Don't Delay, Early Detection Saves Lives

>40% increase in the detection of invasive breast cancers with use of 3-D/Tomosynthesis!

YOU HAVE A CHOICE where you have your mammogram performed.

Connecticut Magazine TOP DOCS 2014

Neil T. Specht, M.D.
Medical Director

Women's Choice Mammography

115 Technology Drive, Suite B-301
Trumbull, CT 06611 ❖ 203-445-0101

For more information, see page 86

Meanwhile, Back At The Ranch

Baby Boomers. The generation of rock n' roll, JFK, Muhammad Ali, and the protest movement. You never let anybody tell you how to live your life and you're certainly not going to start now. Seabury and Seabury At Home offer you an opportunity to enjoy your freedom and independence even more, with the peace of mind that comes with knowing your future is secure with Life Care. Do what you want, when you want. The way you've always done it.

Information sessions held at Seabury every 1st Thursday at 1:30 p.m. and every 3rd Wednesday at 10:30 a.m. Call (860) 243-6021 for reservations or email info@seaburylife.org

Now accepting reservations from those 50 and over.

200 Seabury Drive
Bloomfield, CT 06002
(860) 286-0243 *or* (800) 340-4709
seaburylife.org

Seabury
An Active Life Care Community

Seabury At Home

BEST OF Hartford MAGAZINE 2009 2010 2011 2012 2013 2014

International Council on Active Aging ICAA A Proud Member of

EQUAL HOUSING OPPORTUNITY

GET *Busy* LIVING

For more information, see page 86

from the editors

Playing to Our Strength

This month's cover subject—immigration in Connecticut—came about in response to the ongoing, and increasingly heated, national political debate over undocumented immigrants. Or rather the recent lack of it, as in this election season, many candidates have been eager to sidestep the issue until the votes are counted, including Connecticut Gov. Dannel P. Malloy (see "Coming to Connecticut," page 49).

Even though others may be reluctant to discuss immigration and the issues surrounding it, we wanted to explore the topic because we believe it's such a critical part of who we are as a nation and, in particular, as a state.

As we point out, 13.8 percent of Connecticut's current population is comprised of immigrants, although if you really consider it, unless you're a member of the Pequot, Mohegan, Paugussett or other Native American tribe, the rest of us are descended from people who came here from somewhere else. And over the centuries, that mix of various cultures and traditions has resulted in giving Connecticut one of its strongest attributes: our diversity.

This may be no better demonstrated than a quick scan of our vibrant state dining scene. Outside of major cities across the U.S., our state is one of the few places where you can find such great examples of all the popular immigrant-forged cuisines.

We're not just talking about prominent Italian, French and Asian restaurants. The depth of Connecticut's delicious ethnic scene became especially clear this summer when we published a dining story online at connecticutmag.com about the best venues for spicing up World Cup soccer viewing with terrific food.

We found real, welcoming and thriving German restaurants, Argentinian steakhouses, Turkish cafes, and all manner of Latin American hotspots, not to mention classic Irish pubs. There's a cluster of authentic Indian restaurants in the Danbury area, true Polish delis thrive in Greater New Haven—and the list goes on.

In a way that makes Connecticut more broadly diverse than many realize, these places that represent the heart of each culture—the food—are also emblematic of how the fabric of our state is densely woven in bright Technicolor.

We endeavor to reflect that in this issue, and we encourage all to embrace and celebrate that diversity. Encouraging cultures to remain unique and thrive, and fostering harmony and an understanding of the beauty each represents, makes the world a richer place and, you might even say, paves the way toward global peace.

Ray Bendici
rbendici@connecticutmag.com

Douglas P. Clement
dclement@connecticutmag.com

For more information, see page 86

BEAUTIFUL TREES MAKE A HOUSE A HOME.

We're Bartlett Tree Experts, a 100+ year old tree and shrub company with global reach and local roots. Our services include:

- Tree & Shrub Pruning
- Cabling & Bracing
- Fertilization & Soil Care
- Insect & Disease Management

BARTLETT TREE EXPERTS
SCIENTIFIC TREE CARE SINCE 1907
FOR THE LIFE OF YOUR TREES.

Call 877.BARTLETT 877.227.8538)
or visit BARTLETT.COM

voices

Connecticut Magazine welcomes letters. Write to Editor, *Connecticut Magazine*, 40 Sargent Dr., New Haven, CT 06511, or email to editorial@connecticutmag.com. Be sure to include your name, telephone number and address; no anonymous letters will be published. We may edit letters for space reasons or clarity.

reader letters

Review Miscue?

I'm puzzled by Elise Maclay's review of the Fireside Tavern at Sharpe Hill [September]. Maclay gushed over all the dishes she sampled, yet, due to a slight overlap in the timing of her party's appetizers and entrées, she handed the restaurant a two-and-half star rating. This seemingly minor occurrence does not warrant such a low rating, especially given the critic's glowing review of the food and my own personal experience at the Fireside Tavern.

The delightfully cozy dining room and kitchen likely require the restaurant to meticulously time guest seating and dish delivery. Despite Maclay's experience, the restaurant seems to successfully manage this delicate balancing act. So, if you find yourself in the Quiet Corner, I would highly recommend the quaint and memorable Fireside Tavern.

Carrie Boron
Hampton

Sweet Tour

The June 2012 issue of *Connecticut Magazine* contained an article entitled "The Big Chill," in which you listed the magazine's (well, presumably the staff's) 25 favorite places to eat ice cream in Connecticut. My then 11-year-old daughter and I took that as a challenge, and decided to visit all 25. It took us 26 months, but today we visited our last (and one of the best!), Buttonwood Farms in Griswold. We had so much fun doing it, and we're a bit sad that it's over. Perhaps you can write a new article on, for example, your 25 favorite places in Connecticut to eat cupcakes? We're happy to offer some suggestions to get you started—Sugar Bakery in East Haven, and Patty Cakes in Rocky Hill.

Thanks for the fun we had on our ice cream tour!

Marje and Julia Lemmon,
via email

Not the Best?

After reading your "Best of" issue [September], I decided to try Arethusa's for the best ice cream in the state. Or what *Connecticut Magazine* said was the best.

The shop completely misses out in so many areas.

1. There's no bathroom to use.
2. There's zero seating inside. That meant I had to stand eating my ice cream or sit outside in today's 90 degree temp. No canopy outside for shade (or rain) protection.
3. There were only ten of the most basic flavors. A good ice cream shop will have 30+ varieties to chose from.
4. Zero toppings available.
5. Strictly a cup or a cone.
6. No choices other than ice cream. A real ice cream shop should offer frozen yogurt and non-diary products for lactose intolerant.
7. And finally, the actual ice cream is run-of-the-mill average at best.

I'd give the UConn Dairy Bar the state's No. 1 ranking. They easily surpass Arethusa in every category above. Even my local shops, the Big Dipper (Prospect) and Sweet Claude's (Cheshire) far outpaces Arethusa!"

Ralph,
via email

The editor responds: I'm sorry you were disappointed by your experience, and I do understand your concerns. It may seem like a subtle distinction, but we honored best ice cream rather than best ice cream "shop." In any food category (pizza is a great example) it's difficult to offer a single, definitive "best" because once you reach a certain level of excellence, the rest comes down to personal preferences, and you seem to have a specific set of preferences when it comes to ice cream shops. We chose Arethusa over other worthy candidates because we're impressed with the all-natural, simple purity of the ice cream. I and others on the staff have also enjoyed Big Dipper and Sweet Claude's, but influenced by Arethusa's seasonal standouts and impressed by the cows-to-spoon nature of this ice cream, we were unified in choosing this winner.

Join the conversation—follow us on Twitter @connecticutmag and on our Facebook page.

a portrait of a cancer survivor. and the face of patient-focused care.

When you put cancer patients at the center of treatment, you're more than surrounding them with a team of specialists. You're making them part of that team. You're giving them the emotional tools they need to help themselves in their own healing. You're giving them the family support that strengthens their resolve to beat cancer and get back to life. At Smilow Cancer Hospital at Yale-New Haven, this is what patient-focused care is all about. That is why Colleen, a breast cancer survivor, is among so many who continue to send the world the message that today, **we are all closer to free.**

Smilow Cancer Hospital at Yale-New Haven

closertofree.com

Now with locations in New Haven and Greenwich; and Cancer Care Centers across Connecticut.

For more information, see page 86

Want A **Beautiful Basement?**

What Can We Do With That? The Possibilities Are Literally Endless.

Finishing a basement can be a good investment. Nations cost versus value surveys suggest that the average return on investment of a basement project is currently around 75 cents on the dollar. Most importantly, a basement project is also likely to add new functionality to your home, such as, additions, bedrooms, entertainment area and more efficient storage.

Creative lighting is an easy way to fashion an interesting, comfortable and winning design solution for your basement. Adding design element such as walk-out doors, full windows and faux windows provide realistic depth to your space with inviting accents. We know you need more closet space to store seasonal items, toys, outdoor furniture, workshops, holiday items, etc., which will require dedicating an "unfinished" area or construction of a cedar closet. Better Built Basements will ensure that everything will have its proper place. We spend the proper time on providing you with innovative designs and space planning ideas for your new family, fitness, children's area, entertainment, recreational, kitchenettes and bathrooms.

You will experience a company that provides complete solutions for your customized basement. Even though they are classified as "basements", each one is uniquely different and presents a character all its own. Yes, you can! Take your basement from unfinished to unbelievable!

YES, YOU CAN!

Have A Beautiful Basment From Unfinished To Unbelievable!

Better Built Basements

229 Christian Lane • Berlin • 860-829-8587

www.better-built-basements.com

UP TO $3000 OFF

take **10% off**

your total purchase

max value $3000

With this coupon. Not valid with other offers or prior services. Offer expires October 31, 2014.

Fully licensed & insured • CT HIC-0674237

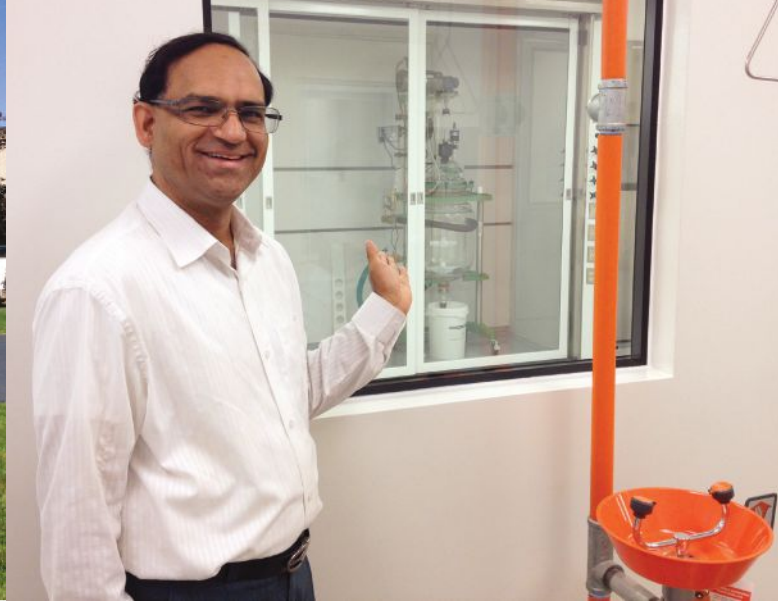
Financing available

first

ON THE CAMPAIGN TRAIL

If there was any question as to whether this year's gubernatorial race between Republican nominee Tom Foley and incumbent Democratic Gov. Dannel Malloy is going to be tightly contested, the number of high-profile Democrats who have recently visited deep-blue Connecticut erases all doubt. At the beginning of September, former President Bill Clinton made an appearance at the Omni Hotel in New Haven to rally support for Malloy's campaign, joining Pres. Barack Obama and Vice President Joe Biden, both of whom have stopped in the state in recent months.

ARNOLD GOLD/NEW HAVEN REGISTER



Above: NanoViricides new Shelton campus; right: Dr Anil Diwan, chairman and president of NanoViricides, Inc.

A Potential Weapon in the Fight to Stop Ebola

IT'S CALLED A NANOVIRICIDE, A POTENTIAL SUPER DRUG DEVELOPED IN CONNECTICUT THAT HAS ALREADY PROVEN EFFECTIVE IN ANIMAL TESTING AGAINST HIV AND THE FLU. NOW, SCIENTISTS AT THE SHELTON-BASED COMPANY THAT DEVELOPED IT BELIEVE IT CAN TAKE ON EBOLA.

The suspected Patient Zero in the current Ebola outbreak lived in Guéckédou, in southeastern Guinea near the borders of Sierra Leone and Liberia. He first began showing strong symptoms of the virus on Dec. 2, and died just four days later. He was 2 years old.

A week after the boy's death, the deadly disease killed his mother, then his 3-year-old sister and grandmother. Unrecognized, the virus, which has a two-to-three week incubation period, continued to spread.

Two people who attended the grandmother's funeral took it back to their village, and spread it to people from other villages. A health worker contracted it and spread it to yet another village.

The virus was identified as Ebola in March but that has done little to slow the rate of contamination. To date, the disease has infected 3,600 people and resulted in 2,000 deaths, numbers that WHO expects to rise.

"This outbreak doesn't appear to be going away, it's not burning itself out," says Dr. Eugene Seymour, an MD, MPH and CEO of NanoViricides, Inc., a small Connecticut biotech company that recently resumed its research for the development of an Ebola drug.

The move was prompted by the Ebola crisis in Africa and the fact that Seymour and scientists in the company believe they can potentially fight this disease more effectively than anyone else.

NanoViricides held the grand opening for its new Shelton headquarters on July 22, and Congressman Jim Himes performed the official ribbon cutting. The new facility is located in a quiet corporate park—a world away from the chaos and the death being caused in Africa by Ebola, yet this facility could become the place where the war against the virus is won. If that happens, it will be largely thanks to Dr. Anil Diwan, chairman and president of NanoViricides, Inc.

Diwan has jet-black hair, a ready laugh and a sometimes self-deprecating sense of humor. He started the company that ultimately grew into NanoViricides in a New Haven warehouse space in the early '90s. Over the years he's invested his own money and managed to make significant breakthroughs on a shoestring budget.

He's also the person who came up with the technology for the nanoviricides (a term the company has trademarked), a molecular virus trap that is the basis of every drug the company is developing.

The company's motto is "Bind, Encapsulate, Destroy," and in a nutshell that's how the NanoViricides work.

A virus attacks specific types of cells and hijack the host cell by injecting DNA or RNA and taking over the cell's enzymes to create duplicates of itself. These duplicate copies of the virus then break free of the host cell and infect new cells.

"There are more viruses than you ever could count," explains Diwan. "Every breath you take you are exposed to probably 10,000 viruses, but most of them don't cause disease."

Viruses can be chemically simple, yet still devastating to living hosts. Ebola is made of only ten proteins locked together, but in this recent outbreak it has killed about 60 percent of those infected. By using various attachment receptors, the virus can enter a variety of the body's cells; it also shuts down the immune system's defenses and gains the upper hand.

For quickly mutating viruses and viruses like Ebola that can work too powerfully and fast for our bodies to handle, Diwan hopes nanoviricides will act as the cavalry charge—killing the foreign invasion quicker and more effectively than the immune system can.

Each nanoviricide consists of two parts, one is called the virus-binding ligand and the other is a nanomicelle flexible polymer. The ligand is chemically designed to match with the surface cell receptor of the virus and binds with the virus, tricking it into "thinking" the nanoviricide is a human cell and thereby trapping it. The viral materials are now being released into the nanomicelle flexible polymer, which engulfs and then destroys the virus

without allowing it to reproduce. Because the surface cell receptor does not generally change, even if the virus mutates, nanoviricides seem to be an effective tool against fast-mutating strains like the flu. And because the only part of the nanoviricide that has to be changed with different diseases is the virus-binding ligand, nanoviricides to fight new diseases can be designed relatively quickly. "Did you ever see 'Fantastic Voyage,'" asks Diwan. In the 1966 science fiction film, Raquel Welch is shrunk and injected into a patient's blood stream to remove a deadly brain clot. "That's exactly what we came up with—it's basically a nanomachine that we've built."

In animal testing, the nanoviricides have proven extremely effective. The company's anti-influenza drug FluCide (which is its main focus) produced a 1,000-fold viral load reduction in animals given a lethal dose of influenza. By comparison, Tamiflu, the leading flu drug, produced only a 2-fold reduction in the same study. FluCide is expected to begin human trials before the end of next year. However, that projected time is dependent on the completion of toxicology studies.

Despite being referred to as "nanomachines," nanoviricides are in fact chemical substances and have toxicity levels lower than most other drugs. "It has nothing mechanical. It basically becomes food to the body after the job," Diwan says.

Seymour says the technology they are developing is particularly well-equipped to handle an unexpected viral outbreak such as the current Ebola one. "For us to make a new drug all we have to do is look at the nature of the receptor protein on the surface of the host cell of the virus," he says, "Once that's done an effective drug can be manufactured quickly. It's pretty remarkable stuff."

But with Ebola there's a catch. The virus produces a protein decoy that confuses the immune system's response and could potentially stop nanoviricides from binding with it. When Diwan was approached about working with Ebola years ago he thought the decoy would render his treatment ineffective. Now he think's he's got a way to overcome the decoy.

Ebola first appeared in humans in 1976 in two simultaneous outbreaks, in Nzara, Sudan, and in Yambuku, Democratic Republic of Congo. The latter outbreak occurred in a village near the Ebola River, which gives the disease its name. It caused 288 deaths and had an 88 percent fatality rate, one of the highest ever reported for a human virus.

In the past, Ebola has spread to humans when they've come in contact with infected animal fluids or tissue. A report on the outbreak published in the *New England Journal of Medicine* notes the region where the current outbreak began is home to many fruit bat species, "potential reservoirs" of the virus.

Diwan is a graduate of the Indian Institute of Technology in Mumbai and Ph. D recipient from Rice University, Texas. He first began exploring the idea of nanoviricides in the early 1990s. He was inspired to pursue this technology after seeing the shortcomings of gene therapy, a new and popular form of treatment at the time.

Working out of a small space in New Haven, Diwan began developing the concept of nanoviricides, which he felt could have the same effect as gene therapy without the negative side effects. Initially he was looking at treating cancer but over time he shifted his focus to viruses.

Through the '90s he operated under the auspices of a couple of small companies he had formed. In 2003, he got in touch with Seymour, the company's current CEO. Seymour is a successful biotech entrepreneur; during the 1980s while practicing as a physician in Los Angeles he began treating the first waves of HIV patients. Seeing that in the absence of a cure, prevention was critical he developed the Hema-Strip blood test for the virus, which would become an important HIV test. About a year after Seymour was contacted by Diwan, he agreed to meet with him so Diwan could present and pitch his concept.

They decided to meet in New York City at a Kosher deli. On his way to the meeting, Diwan didn't plan for traffic and got stuck, arriving after 8 p.m. for what had been planned as a 4 p.m. meeting. The deli was closing, Seymour was about to leave but agreed to stay and let Diwan make his pitch—the only problem was in Diwan's rush to get there he had left all his materials in the car. With the future of his concept potentially on the line, Diwan improvised. He grabbed a crumpled napkin and began to draw out the basic concept of the nanoviricides. Despite the unorthodox presentation, what Seymour saw on that deli napkin impressed him and he decided to join forces with Diwan.

In 2005, NanoViricides, Inc. was officially formed, and merged into a public shell to become a publicly traded company on the pink sheets. Soon thereafter, the company filed the paperwork with the U.S. Securities and Exchange Commission to become a reporting company and in 2007, started trading on the OTC bulletin board. Last September NanoViricides uplisted on the New York Stock Exchange.

The company's new Shelton location has a large lab and a suite of state-of-the-art "clean rooms" where drugs can be manufactured under extremely sterile conditions. Before entering the main clean room suite, workers have to shower then go through a series of three airlock rooms. Each room has an air shower and some require a change of clothes.

At this facility Diwan hopes he'll eventually be able to manufacture a drug that can defeat Ebola. Shortly after he was approached about Ebola in 2005, interest and funding for research dried up and NanoViricides Inc. shelved research on an Ebola drug. But when the current Ebola outbreak began and showed no signs of slowing down, the company decided to restart research.

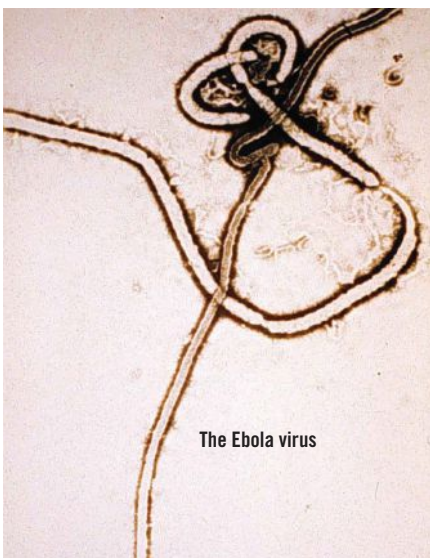
Today, Diwan believes he's come up with a way to overcome the virus' decoy. Step one will be adding an extra viral receptor mimicking ligand to the nanoviricides designed to overcome the virus' decoy, and step two will be upping the dosage of the drug—because the drug's toxicity is so low there's no danger in doing this and the increased dosage will help make treatment effective even if some nanoviricides are taken up in defeating the decoy.

Diwan believes this drug could be more effective than any of the experimental Ebola drugs currently being sent to the region. And unlike those drugs, Diwan's drug is not expected to have adverse side effects. Plus, his company has the capability at its Shelton facility to produce it in great enough numbers to handle an outbreak. More importantly, because the nanoviiricide is "broad-spectrum" drug, it is expected to work against all versions of Ebola, unlike the other experimental drugs.

The only problem is the concept for the Ebola nanoviricides can't be tested readily. Diwan's company conducts all animal and live-disease testing offsite. With Ebola this becomes complicated as there are only a handful of labs in the world with active strains of the virus, and most are currently overwhelmed because of the outbreak.

When Ebola is brought under control or if the current outbreaks fails to subside, Diwan's drug will be tested. NanoViricides has connected with the U.S. Army Medical Research Institute for Infectious Diseases as well as the National Institutes of Health facility, and are working out a plan for testing. If the drug is successful, manufacturing could begin in Connecticut.

If that day ever comes, Diwan believes the horrifying Ebola virus will be destroyed, and the company's motto, "Bind, Encapsulate, Destroy" will ring true. | E.O. |



The Ebola virus

Scholarship Honors Connecticut Soldier Killed in Afghanistan

Staff Sgt. Todd "TJ" Lobraico and his dog, Gus,

Eleven months ago on the night of Sept. 5, Staff Sgt. Todd "TJ" Lobraico Jr. and his patrol team set out from Bagram Airfield in eastern Afghanistan into hostile territory. Members of the Air National Guard, they were tasked with protecting a military airport 25 miles north of Kabul in a flat between the mountains in Afghanistan's Parwan Province.

Lobraico was at the front of his nine-man patrol, which was his normal spot. When the patrol encountered enemy fire, the 22-year-old New Fairfield resident put himself between the enemy and the rest of his group and was hit in the process. He soon died from his wounds.

Now his family has established a scholarship in his memory at Western Connecticut State University, the school Lobraico attended.

"The scholarship means the world to us," says Linda Rohatsch, chief operating officer of PhysicianOne Urgent Care of Connecticut. "We want TJ's legacy to last forever and ever, and every year when we're awarding the scholarship to a fine young man or women in TJ's memory we hope that people will reflect, 'Hey what a great kid, I want to be like that kid.'"

Students can apply for the scholarship if they are following the same educational path Lobraico was on with the same viewpoint toward serving others. A $5,000 scholarship, it will be awarded to a student who is going to be a junior or senior majoring in Justice and Law Administration, with a minimum 2.5 GPA and registered for a minimum of nine credits. To be eligible applicants should work part-time and participate in community service. Finalists must write a short essay that answers the question, "What does service above self mean to you?

"The criteria emulates and it mirrors what TJ was," Rohatsch says. "He was studying Justice and Law Administration at the university, his ultimate goal was to be a police officer. He wasn't a stellar academic scholar, he had about a 2.8 GPA, so we made the minimum GPA recruitment one of a child that's probably working as well as going to school simultaneously." She adds, "We wanted it to go to someone like TJ, a good kind hearted person that was going to school to follow his dreams. Someone who could be a full-time student, could work 15 to 20 hours a week and give back to their country, whether it was as TJ did through the military, or was at an animal shelter, or volunteering at a women's center."

Lobraico enlisted in the New York Air National Guard in 2008 after graduating from New Fairfield High School. He served a tour of duty in Iraq and volunteered for his deployment to Afghanistan in 2013. By entering the military he was following in the footsteps of both his parents. His mom, Rohatsch, is a lieutenant colonel in the Air National Guard and commands the 105th Medical Group at Stewart Air Base in Newburgh, New York, the same base that Lobraico was assigned to. His father, James Lobraico, is an Air Force veteran of the first Persian Gulf War who serves as a master sergeant with the 105th Security Forces Squadron and is also a Stamford police officer.

Lobraico's family had the idea for the scholarship soon after his death and Western Connecticut officials were immediately supportive of the idea.

"We appreciate that TJ's family looked to us to help keep his memory alive," says Paul Steinmetz, the school's interim associate vice president of Institutional Advancement. "TJ left his mark with his courage and it's very special for the university to be associated with him in this lasting way."

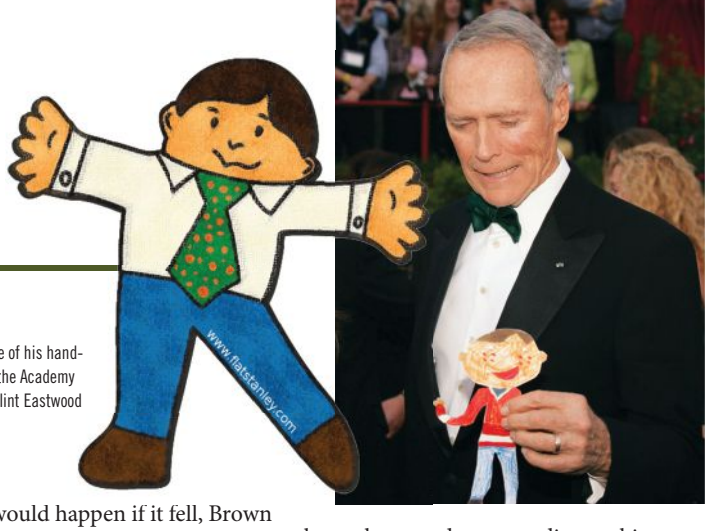
Asked what she'd like people to know about her son, Rohatsch thinks a moment before responding.

"I would describe TJ as just a kind loving all-American kid," she says. "Just a happy free loving spirit, always looked at the positive in everything, always a glass is half full kind of kid. He liked to laugh, that's for sure."

To donate to the scholarship fund can, visit wcsu.edu or call WCSU's office of Institutional Advancement at (203) 837-8279. | E.O. |

Lobraico and his mother Linda Rohatsch

Flat Stanley



Flat Stanley (left) and one of his hand-made doppelgangers on the Academy Awards red carpet with Clint Eastwood

CARLO ALLEGRI/GETTY IMAGES

Flat Stanley, the diminutive and unlikely world-traveling hero, has gone to the Oscars with Meryl Streep and has hung out with President Barack Obama, just to name two of his famous associations.

That's impressive for the member of the Lambchop family who introduces himself like this on the flatstanleybooks.com website: "Hi, friends! I'm Flat Stanley. I'm a kid just like you except one night when I was sleeping, the bulletin board that hung over my bed fell on top of me. Don't worry; it didn't hurt, but it sure did flatten me! Being the only flat kid around has gotten me into some really interesting adventures. I can fit down sewers, slide underneath doors, even fly like a kite. Sometimes it seems like everyone needs the help of a flat kid.

"But when I need a break, I can fold myself up into an envelope and mail myself anywhere in the world! There's no place on Earth a flat kid can't go! Read about my travels in WORLDWIDE ADVENTURES!"

Yes, this Flat Stanley fellow is not a "real" superhero but the classic children's book character created 50 years ago this year by writer Jeff Brown, a New Yorker who long found inspiration in his second home in Stonington Borough, on the water in the southeastern corner of Connecticut. There Brown held literary court with the likes of Peter Benchley (*Jaws*) and legendary Alfred A. Knopf editor Ash Green.

In a 2003 video interview—the year he died of a heart attack Dec. 3—Brown recounts the genesis of Flat Stanley, inspired by his sons from his first marriage, J.C. and Tony. "I'm scared that my big bulletin board will fall on me," Brown recalls J.C. saying of the bulletin board on the wall above his bed. Asked by what would happen if it fell, Brown said, "When you wake up in the morning you'd probably be flat."

And the rest is (children's literature) history. In addition to "Flat Stanley," the initial book published in 1964, Brown also wrote "Stanley and the Magic Lamp," "Stanley in Space," "Stanley's Christmas Adventure," "Invisible Stanley" and then, on the verge of the character's 40th anniversary, "Stanley, Flat Again!"

As any diligent parent of young readers knows, Flat Stanley's worldwide adventures continue beyond those books, with publisher HarperCollins carefully selecting authors to continue Brown's legacy by adding to the list of Flat Stanley titles.

"I've never had so much fun with anything in my life," Brown says in the video, calling it all "a continuing source of joy."

Connecticut Magazine sat down this summer in Stonington with Brown's widow from a subsequent marriage, Elizabeth Tobin Brown, the couple's son, Duncan, and the attorney for the estate, Marc Ginsberg, to talk about Flat Stanley and his impact on the world of children and children's literature, with something like 17 million copies sold at this point.

"It's not slowing down," Elizabeth Tobin Brown says of the popularity of Flat Stanley. In fact, it's just the opposite. One reason the character has such a primary appeal, we agree, is that hyper-real, magical qualities of a flat boy who can do extraordinary things make perfect sense to imaginative children, as opposed to seeming unreal.

Another reason for Flat Stanley's enduring appeal is the Flat Stanley Project, created as a literacy effort in 1994 by Dale Hubert in Ontario, Canada. Hubert's notion was to have children make their own Flat Stanley paper cutouts and mail them to people around the world. This past summer, to celebrate the 50 years of Flat Stanley's adventures, families were encouraged to take the cutouts on vacation, photograph them and then share photos with the project via Facebook (facebook.com/flatstanley) and on Twitter @flatstanley.

Elizabeth Tobin Brown says her late husband loved the Flat Stanley Project, which caused a resurgence of interest in the books and prompted Brown to write "Stanley, Flat Again!" nearly 40 years after the first book. The author and Hubert became friends and remained close until Brown's death. Today, the Flat Stanley Project has a role in more than 6,000 schools in 88 countries and engages hundreds of thousands of children.

The Flat Stanley phenomenon has even spawned a musical, *The Musical Adventures of Flat Stanley, Jr.*

Happy 50th Flat Stanley. We're proud to call you a Connecticut "resident."

To learn more, visit flatstanley.com. | D.C. |

SHELLEY LOWELL VIA YOUTUBE

Rare Sight

In August, the Danbury Patch reported that town resident Shelley Lowell filmed what appeared to be an all-white piebald deer feeding in her back yard. The doe, described as "a genetic abnormality" that occurs in 1 to 2 percent of the deer population, was normal size and fed on some cracked corn that Lowell put out before returning to the woods.

| in brief |

Quarter Pounders with Cheese

The Trust for America's Health and the Robert Wood Johnson Foundation's annual "State of Obesity" survey reports that 25 percent of Connecticut residents are considered obese, which is below the national average and puts the state at ninth-least obese. The rate was unchanged from last year, but still higher than the 18.9 percent it was a decade ago in 2004.

Green Card

The nonprofit bipartisan Connecticut League of Conservation Voters released its annual legislative scorecard, giving high marks to state lawmakers for passing positive environmental measures this year. Receiving particular praise were bills for dealing with fracking waste, water planning, open space and out air pollution from leaking methane gas and outdoor wood-burning furnaces.

Matri-phony

Stamford resident Tucker Bradford, 23, made headlines around the world when he tried to fake his own death to get out of his impending wedding to Alex Lanchester, 23, of Great Britain. Bradford pretended to be his own father and called his fiancée of two years to tell her that he had been killed in a car accident; when Lanchester called his actual parents to offer her condolences, the truth came out. The wedding did not take place and the couple has gone their separate ways.

VOTE FOR YOUR FAVORITE RESTAURANTS!

JACOB WACKERHAUSEN/ISTOCK/THINKSTOCK

2015 READER RESTAURANT SURVEY

Visit **connecticutmag.com/restaurantsurvey** or fill out this printed ballot to cast your vote for your favorite Connecticut restaurants. The results will appear in our January 2015 issue.

Mail printed ballots to **Restaurant Survey, Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513**. Original ballots only – no photocopies will be accepted. Ballots must be entered or received by November 1, 2014.

■ **name** _____ ■ **email** _____

■ **Best Restaurant for Overall Excellence**
name _____
town _____

■ **Best New Restaurant** *(opened within last year)*
name _____
town _____

■ **Best American**
name _____
town _____

■ **Best French**
name _____
town _____

■ **Best Italian**
name _____
town _____

■ **Best Asian**
name _____
town _____

■ **Best Mexican**
name _____
town _____

■ **Best Latin American**
name _____
town _____

■ **Best Indian**
name _____
town _____

■ **Best Middle Eastern**
name _____
town _____

■ **Best Seafood**
name _____
town _____

■ **Best Sushi**
name _____
town _____

■ **Best Vegetarian/Vegan**
name _____
town _____

■ **Best Steak**
name _____
town _____

■ **Best Prime Rib**
name _____
town _____

■ **Best Barbecue**
name _____
town _____

■ **Best Gourmet Burgers**
name _____
town _____

■ **Best Pub Grub**
name _____
town _____

■ **Best Bistro**
name _____
town _____

■ **Best Road Food**
name _____
town _____

■ **Best Food Truck**
name _____
town _____

■ **Best Romantic Dining**
name _____
town _____

■ **Best Family Dining**
name _____
town _____

■ **Best Outdoor Dining**
name _____
town _____

■ **Best Hotel Dining**
name _____
town _____

■ **Best Breakfast**
name _____
town _____

■ **Best Brunch**
name _____
town _____

■ **Best Lunch**
name _____
town _____

■ **Best Appetizers**
name _____
town _____

■ **Best Desserts**
name _____
town _____

■ **Best Cocktails**
name _____
town _____

■ **Best Wine Selection**
name _____
town _____

■ **Best Service**
name _____
town _____

■ **Best Value**
name _____
town _____

■ **Best Hidden Gem**
name _____
town _____

This is Hearth Living.

Aging doesn't have to mean a decline in life enjoyment, in fact, just the opposite. It is by the virtue of our ***LIVE MORE***® philosophy and lifestyle that we offer our residents a tailored plan of exercise, nutrition, and engaging social interactions. Combined with our exciting ***THINK MORE***®, small group cognitive exercises, our residents reap the rewards of greater health and well-being.

The Hearth

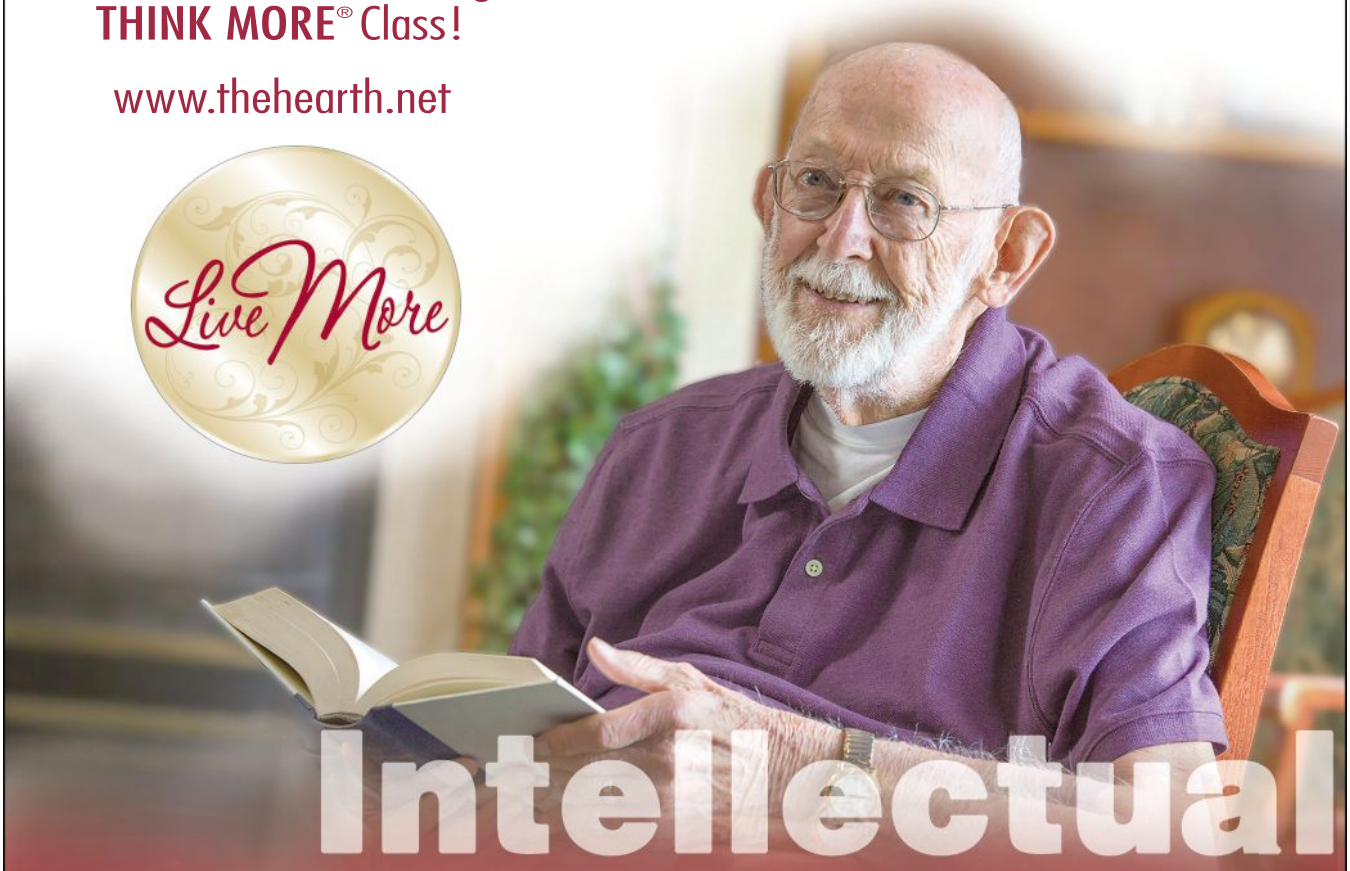
Premier Senior Living & Memory Care

We don't ignore aging. We outsmart it.

Join us for a stimulating **THINK MORE**® Class!

www.thehearth.net

Live More



The Hearth at Southbury
655 Main Street South
Southbury, CT
(203) 364-5724

The Hearth at Gardenside
173 Alps Road
Branford, CT
(203) 483-7260

The Hearth at Tuxis Pond
100 Bradley Road
Madison, CT
(203) 245-3311

The Hearth at Glastonbury
281 Western Blvd
Glastonbury, CT
(860) 266-4177

INDEPENDENT LIVING | ASSISTED LIVING | MEMORY CARE

For more information, see page 86

FASHIONABLY FALL

We asked some of our favorite Connecticut shops what pieces they were excited about stocking this season. Get ready for jewel tones, funky outerwear and a whole lot of style attitude.

5

1

2

3

4

Style NOTES

1. For the feminine rocker in you, pick up this **ultra fine jersey suede dress,** *$515,* in trendy camel with laser-cut leather trim. Style with high boots and a leather jacket to complete your rock star look. *Available at Stackpole Moore Tryon & Tuesday's, Hartford, (860) 522-0181, stackpolemooretryon.com.*

2. Kids can be fashionistas, too. Kick up your little style maven's fashion quotient with this **long down coat,** *$110,* by Appaman in eye-catching pewter. *Available at Over The Moon, Avon, (860) 676-9599, overthemoonkids.com.*

3. Your fall wardrobe isn't complete without the perfect accessories. **Sacha London "Nan" heels** in black patent leather, *$129,* are an update of a classic style, while **Brahmin's mini asher tote,** *$225,* is a stunner in bold Turkish blue Melbourne. *Available at FootPrints Shoes & Accessories, Newington, (860) 666-3100, footprintshoes.com.*

4. Long cardigans are a fall fashion must this year. To stay stylish *and* warm, try this **v-neck long cardigan**, *$358,* in rustic linen cotton. *Available at Eileen Fisher, Westport, (203) 227-1099, eileenfisher.com.*

5. Playful and luxurious, **Michele Jelly Bean watches**, *$345-$395*, come in a rich assortment of autumn tones. Available at Baribault Jewelers, Glastonbury, *(860) 633-1727, baribaultjewelers.com.*

6. Outerwear is in this year, with an amazing selection of styles to choose from. This Walter Baker **Mason coat,** *$348,* has a splash of color on a neutral background, a trend straight off the runways, and combines an edgy moto-stitched sleeve with a classic wool coat style. *Available at Kimberly Boutique, West Hartford Center, (860) 523-4894, kimberlyboutique.com.*

FALL FANTASY

$500,000 FOOTBALL CHALLENGE

THE BEST FOOTBALL PROMOTION IN NEW ENGLAND
NOW – JANUARY 10 | $5,000 WINNER EVERY WEEK!

$70,000 FALL FANTASY SWEEPSTAKES

SUNDAY, OCTOBER 26

PRIZES INCLUDE

- 2014 Lexus® RX SUV
- Rock 'n' Roll Fantasy Camp™ Experience
- Villa and Spa Experience
- Private Paragon Dinner & Overnight Stay
- $2,500 Foxwoods Shopping Sprees
- $1,000 Bonus Slot Play

STAY WITH US!

Each of our four unique hotel properties sets the stage for creating your ultimate Foxwoods experience. Reserve a room now at any of our AAA Four-Diamond hotels.

RATES STARTING AT $119.

DINE WITH US!

Plan your Foxwoods trip around our delectable dining specials! Every month we've planned sumptuous dinner choices to help you celebrate or just relax and enjoy a night out. Visit Foxwoods.com to learn more.

FOXWOODS®
RESORT ✦ CASINO

FOXWOODS.COM | 1-800-369-9663

/Foxwoods /FoxwoodsCT @Foxwoods

Fall in Love IN MYSTIC COUNTRY

By Michelle Bodak Acri

Fall in Mystic Country is all about the senses. The brilliant reds, oranges, auburns and golds that light the landscape. The beckoning smell of the first fire you've lit since April. Bright orange pumpkins to decorate the doorstep and warm pumpkin muffins to flavor the tongue. The feel of that someone special's hand in your own as you *crunch* through the leaves. Indeed, it's a glorious time of year here in Mystic Country, one in which it's easy to fall in love—whether for the first time or all over again. Need more convincing? Pick a date and come see for yourself. We'll throw another log on the fire.

Hot date on your mind? **Foxwoods Resort Casino** (800/FOXWOODS or foxwoods.com) has got it going on during the month of October—and then some. Celebrated American singer and stage actor Michael Amante, whom none other than Tony Bennett has deemed the "next Mario Lanza," owns the Fox Theater on Oct. 3. Expect a repertoire that ranges from Broadway and American standards to gospel, jazz and the heights of high opera. The biggest names in salsa gather in the Grand Theater on Oct. 4 to present "Lo Mejor de los '90s" with Jerry Rivera, Eddie Santiago, Tito Rojas, Lalo Rodríguez and more, and "COMIX Presents Whoopi Goldberg" follows on Oct. 10. Trivia with which to impress your date: Ms. Whoopi is one of an elite group of artists who have won a Grammy (for "Whoopi Goldberg"), an Academy Award (for *Ghost*), a Golden Globe (for *The Color Purple* and *Ghost*), an Emmy (for "Beyond Tara: The Extraordinary Life of Hattie McDaniel" and "The View") *and* a Tony (for "Thoroughly Modern Millie").

On Oct. 11 you have your choice of "Oh What A Night of Doo-Wop And Rock & Roll" in the Fox Theater (look for The Flamingos, Harold Winley's Clovers, The Original Chantels—and others) or heavy-metal icon Judas Priest, working the release of *Redeemer of Souls,* their 17th studio album overall, in the Grand Theater. On Oct. 12 you can choose Italian culture via the International Music Festival (with Michele Zarillo, Ivana Spagna, Nicola Di Bari, Bobby Solo and Tenor Augusto Celsi, among others) in the Fox Theater, or go for the laughs at the finals of the "Last COMIX Standing" competition, season four, at COMIX Comedy Club at Foxwoods.

For the couple that aims to play together to stay together, The Price Is Right Live!™ invites you to "come on down" from Oct. 14 through Oct. 25 for your chance to win. (It's OK to admit it: we all want a go at Plinko™.)

Completely switching gears, Weezer, the alternative-rock band from Los Angeles consisting of Rivers Cuomo, Patrick Wilson, Brian Bell and Scott Shriner, hits the Grand Theater on Oct. 24. "The Reunion Tour Experience" with legendary groups of the '90s from the former record label Bad Boy Records (Faith Evans, Total, 112, Carl Thomas ...), takes over on Oct. 25, Italian artist Laura Pausini shines on Oct. 26 and, carrying us into November, the "So You Think You Can Dance Tour 2014" is in the house Nov. 1 and includes sizzlin' top-10 finalists Bridget Whitman, Casey Askew, Emilio Dosal, Jacque LeWarne and Jessica Richens. Decisions, decisions…

THE TIME TRAVELER'S …

Wife? Husband? Why not both? Consider a jaunt for two through 20,000 years of Native and natural history at the **Mashantucket Pequot Museum & Research Center** (800/411-9671 or pequotmuseum.org). This massive 308,000-square-foot museum takes inquisitive couples from the last Ice Age to the present as it shares the story of the Mashantucket Pequot Tribal Nation, the histories and cultures of various other tribes and the region's natural history. Immersive exhibits transport you, among other locations, deep into a glacial crevasse, smack into the middle of a thriving 16th-century Pequot village and 185 feet straight up in a stone-and-glass tower that provides some pretty impressive views of the region—you might want to hold hands for this one. The powerful exhibit "Bison: American Icon," is on display through Oct. 18, and explores the dramatic changes that occurred to the bison and its habitat, as well as the people who depended on it for their daily existence. Look for Plains Indian objects, contemporary Native art, popular culture items, sculpture, natural-history materials and vivid images of the mighty beast.

Hurry and plan your visit for Sept. 27, when the Mashantucket Pequot Museum, a Smithsonian affiliate museum, proudly participates in *Smithsonian* magazine's Museum Day Live, which means that if you visit smithsonianmag.com/museumday you can print out a ticket valid for two free admissions—nothing wrong with a cheap date! Alternatively, you two can join: senior researcher Dr. Jason Mancini on Oct. 4 to explore the geology and cultural history of Lantern Hill as you hike to its very top; visit the Pequot Museum Farmstead on Oct. 11 to experience a 17th-century military- and civilian living-history encampment from the Pequot (1636-1637) and King Philip's (1675-1677) war periods; opt to tag along with Director of Research Dr. Kevin McBride on Oct. 11 as he leads a guided tour of Fort Monhantic, the King Philip's War-era Pequot fort he discovered back in 1992 within walking distance from the museum; or stop by on Oct. 18 to hear Gerald Vizenor (White Earth Nation of the Anishinaabeg) read from and sign copies of his new novel, *Blue Ravens*, published by Wesleyan University Press.

PILLOW TALK

The building that now houses the **Old Lyme Inn** (860/434-2600 or oldlymeinn.com) was constructed circa 1856 by the Champlain family and was the center of a 300-acre working farm. In fact, many of Old Lyme's famous Impressionist artists hauled their painting wagons into the fields and woodlands of the farm and used its barn as a studio.

When the Connecticut Turnpike arrived in the 1950s, the Champlain family home was sold, became the Barbizon Oak Inn and eventually the Old Lyme Inn—a cherished local landmark that, by the time Old Lyme residents Kenneth and Christine Kitchings purchased it in 2011, had grown tired and neglected. The Kitchings goal: to bring the local icon right "back to life" and in the process provide their community with "a place to eat, drink and celebrate life." They've been doing

Published for the Eastern Regional Tourism District, by Connecticut Magazine Custom Publishing, 100 Gando Drive, New Haven, CT 06513. Copyright © 2014.

Living History

AT THE PEQUOT MUSEUM ON SATURDAY, OCT. 11

10 am–5 pm
17th Century Encampment
- 17th c. military & civilian living-history encampment
- Musket, bow shooting, flint knapping demonstrations
- Campfire cooking, lithic tool making, blacksmithing
- Free with Museum admission, free to Museum members.

10:30–noon
Monhantic Fort Tour
- Dir. of Research Kevin McBride leads a walking tour of King Philip's War-era Pequot fort.
- Learn archeological field methods, findings, & the significance of this site.
- $10 non-members, $5 Museum members. Museum admission not included. Register by Oct. 4: (800) 411-9671 or rsvp@pequotmuseum.org

1:30–4:30 pm
Meet the Author: US Army Major Jason Warren
- 1:30 pm, Warren discusses his book, *Connecticut Unscathed: Victory in the Great Narragansett War, 1675-1676.*
- Book signing, 2:30–4:30 pm
- $10 for lecture; Museum admission not required. Register by Oct. 9: (800) 411-9671 or rsvp@pequotmuseum.org

MASHANTUCKET PEQUOT MUSEUM & RESEARCH CENTER

110 Pequot Trail, Mashantucket, CT 06338
800-411-9671 • I-95, Exit 92

pequotmuseum.org
Smithsonian Affiliate AAA Connecticut

Experience something new in the heart of Old Lyme.

85 Lyme Street,
Old Lyme, CT
(860) 434-2600

OLD LYME INN
oldlymeinn.com
thesidedoorjazz.com
facebook.com/oldlymeinn

Find the help you need to plan your wedding at the leading resource for brides in Connecticut.

theconnecticutbride.com

For more information, see page 86

just that since reopening in April 2012.

Each of the 13 guest rooms here have been fully restored so that new (flat-screen televisions, gas fireplaces and organic linens) and old (antique furniture original to the inn and local artwork) mix nicely. To consider: Room 6, done up in a mix of bold floral and leaf fabrics and soft neutrals to create a relaxing environment; its views of Lyme Street and the Florence Griswold Museum are the best in the house.

At the restaurant, menus change seasonally in order to encompass locally sourced produce, meats and seafood, and dishes run the gamut from traditional selections to unique options that the folks here like to think will "challenge the way you think about food." Options at Sunday brunch may include malted silver dollar pancakes with fresh berries or a warm roasted beet salad with baby arugula, heirloom kale and walnut-encrusted goat cheese. As for dinner, think along the lines of lobster mac 'n' cheese, grilled North Stonington scallops served with creamy Asiago risotto and grilled asparagus, and veal Milanese served over mesculin greens with fried artichokes, grape tomatoes, feta cheese and lemon-caper vinaigrette.

Later on, check out what's doin' at the SideDoor Jazz Club, owner Ken Kitchings' "long-cherished" dream, which opened at the inn in May 2013. October dates include the Harold Lopez-Nussa Trio on Oct. 3, the Dan Tepfer Trio on Oct. 10, the Hector Martignon Foreign Affair Quartet on Oct. 11, Steve Wilson and Lewis Nash on Oct. 17 and the Chelsea Baratz Quartet on Oct. 24.

CHEERS!

Are you a couple who likes to toast with pilsner glasses? **Mohegan Sun** (888/226-7711 or moheganssun.com) kicks off October with a two-day celebration of one of the oldest, most finely crafted beverages of them all: Beer. The third-annual Sun BrewFest includes two tasting sessions (1 p.m. to 4 p.m. and 7 p.m. to 10 p.m.) on Saturday, Oct. 4, featuring some 200 different types of craft, import, micro and domestic beers and ciders. Guests receive a souvenir mini-pilsner glass to be used as their tasting glass, and there's also yummy eats from local restaurants, live bands rockin' out, and—hold on to your beanbags—the first-annual Sun BrewFest Cornhole Tournament. The fun continues on Sunday, Oct. 5, with a special BrewBrunch sponsored by Goose Island and Absolut from 11 a.m. to 2 p.m. Expect beer-infused cocktails aplenty and an array of brunch items, each made with Goose Island beer! The friendly folk from Absolut will also be on hand to help you create your own signature Bloody Mary.

Want still more under the Sun? Hot tickets for Mohegan Sun Arena this fall include rip-roaring Eric Church on Oct. 24 and Oct. 25 as part of his "The Outsiders World Tour," the

oh-so-smooth "Usher: The UR Experience with special guests August Alsina and DJ Cassidy" on Nov. 14, Platinum-selling singer/songwriter Dierks Bentley on the second leg of his "2014 Riser Tour" on Nov. 15 and the Trans-Siberian Orchestra with two performances of their rock opera "The Christmas Attic" on Nov. 16. Notable shows at the Wolf Den include Everclear on Oct. 4, Chubby Checker on Oct. 10, Village People on Oct. 11, Howie Day on Oct. 12 and Jon Pardi on Oct. 26—and, remember, shows are all free at the Wolf Den.

Afterward, stop by Vista Lounge at Wombi Rock and share a cocktail under the stars, or go all out and spend the night: packages at Mohegan Sun's luxury hotel include "The Supreme Dining Special," which includes one night's stay and $100 to be used at either Ballo Italian Restaurant & Social Club, Bobby Flay's Bar Americain, Michael Jordan's Steak House or Todd English's Tuscany; and "The Spa Special," which along with an overnight stay includes a $100 credit for Elemis Spa. Can you say, "Couples massage?"

VIVE ALEGRE!

In April of 2013, 36 years after opening its doors, the **Cuckoo's Nest** (860/399-9060 or cuckoosnest.biz) was turned over to new owners Heather Emanuelson and Edmilson Souza. Were the locals worried that the Old Saybrook landmark to Mexican food, set in a 200-year-old cattle barn once part of the Chalker Beach Homestead, would lose some of its local, *well*, flavor in the process? Not one bit.

Heather Emanuelson, after all, started as a waitress at the Cuckoo's Nest in 1998 and in the 15-plus years since has held the positions of bartender, hostess and manager. Edmilson (Eddie) Souza came on board in 1994 as a dishwasher, and worked his way through the ranks of the kitchen to become executive chef. In other words: these two know this place inside and out. New life has been brought in, but a respect for tradition remains—including the farm-worn New England collectibles and colorful artifacts from south of the border that combine to create a much-loved, albeit somewhat "cuckoo," atmosphere.

But what's to eat? "Mexskins" (fried potato skins loaded with spiced beef or vegetables), Cajun-style catfish fingers, Napa Valley avocado chicken salad, pasta jambalaya, Cajun prime rib and, but of course, enchiladas and chimichangas, burritos and fajitas, tacos and tamales—yum!

To add to the fiesta, there's live music from local acoustic performers every Thursday, live jazz on the piano every Sunday and "Cinco delirious" on the fifth of every month, when all are invited to get a little cuckoo with a live mariachi band, drink and food specials.

The Connecticut Bride
WHAT'S YOUR Bridal Style?
Choosing the Reception Site that expresses you
THE BEST IN FOOD, DRINK, SHOPPING AND MORE!
CONNECTICUT
Best of Connecticut 2014
CONNECTICUT
2014 TOP DENTISTS
360 DENTISTS IN 7 SPECIALTIES

Join Our Team

CONNECTICUT Magazine, The Connecticut Bride, connecticutmag.com, theconnecticutbride.com and our signature events.

If you have at least 5 years advertising sales experience, excellent communication skills, are tech-savvy and like working in a fast-paced, competitive environment, contact us.

Send resume and cover letter to **advertising@connecticutmag.com**

CONNECTICUT MAGAZINE

Keep the Homefires Burning

Handmade Firepots

Uses non-toxic, non-flammable fuel safe for indoor and outdoor use

The Bowerbird

Celebrating 25 Years of Impulsive Necessities™

Best of Connecticut ® Winner For Best Gift Shop!

Old Lyme Marketplace, Old Lyme, CT 860.434.3562 www.thebowerbird.com

Take your taste buds south of the border tonight.

Live Music: Every Thursday

Every Sunday: Live jazz on piano.

Cinco deLirious: The 5th of every month. Party Cuckoo-style with a live mariachi band, drink and food specials.

CUCKOO'S NEST MEXICAN FOOD SINCE 1978

1712 Boston Post Rd. ▪ Old Saybrook, CT ▪ Open 7 days a week ▪ 860-399-9060 ▪ cuckoosnest.biz

YOUR TO DO LIST IS FULL OF POSSIBILITIES.

HOTEL, SPA & GOLF

34-story glass hotel tower with 1,200 rooms and 175 suites

27,500 square-foot sun terrace and indoor swimming pool

22,000 square-foot Elemis Spa and fitness center

100,000 square feet of flexible meeting space and a 38,000 square-foot ballroom

18-hole world-class golf course

ENTERTAINMENT & NIGHTLIFE

Mohegan Sun Arena
The Cabaret Theatre
Wolf Den
Sunset Bar
Star Bar
BALLO Italian Restaurant
Bow & Arrow Sports Bar
MIST
The Lodge
Geno's Pub
Taughannick Falls Bar
The Brew Pub
VISTA Lounge at Wombi Rock
Harvest Moon Bar
The Lansdowne Irish Pub & Music House
Avalon Nightclub
Thomas Hooker Brewery

GAMING

5,500 slots

325 table games

42 poker tables in a state-of-the-art Poker Room

3 world-class casinos:
Casino of the Earth
Casino of the Sky
Casino of the Wind

DINING

Bobby Flay's Bar Americain
Todd English's Tuscany
Johnny Rockets
Jasper White's Summer Shack
SolToro Tequila Grill
Michael Jordan's Steak House
Imus Ranch Coffee
Sunrise Square Food Court
Geno's Fast Break
Jimmy Buffett's Margaritaville
Bobby's Burger Palace
Ben & Jerry's
Frank Pepe Pizzeria Napoletana
Fidelia's Market
Chief's Deli
Starbucks Coffee
Hash House A Go Go
Krispy Kreme Doughnuts
Dunkin' Donuts
Seasons Buffet
Michael Jordan's 23.sportcafe
The Lansdowne Irish Pub & Music House
BALLO Italian Restaurant
Virgil's Real Barbecue

SHOPPING

Bare Minerals
Tiffany & Co.
Coach
Citizen Watch
Brookstone
Caché
Swarovski
Chico's
Clay Pipe
Once Upon A Time Toys
Godiva Chocolatier
Lush
Spin Street
Lux Bond & Green
Trailblazer
Puma
Oriental Fine Arts & Crafts
Galina's
Everything Under The Sun
Sunglasses USA
Brewster's Trading Post
Landau
Trading Cove
Yankee Candle
Tommy Bahama
Margaritaville's Smuggler's Hold
Sephora
Brighton Collectibles
The Old Farmer's Almanac General Store
Dylan's Candy Bar
The Essentials
bluwire
Robert Graham
Momentum Trading Post

Unlimited possibilities. Mohegan Sun.

FULL OF LIFE.

MOHEGANSUN.COM

ALCHEMIA

Alchemia is the new multimedia work from Moses Pendleton and the dancer-illusionists of his Washington-based Momix, being performed Oct. 24-25 as part of the cabaret series at UConn's Jorgensen Center for Performing Arts in Storrs. Combining dance, movement, athleticism and grace to represent the four classic elements—earth, air, fire and water—the show is a magical mix of thrills, sensuality, humor and beauty.

MAX PUCCIARIELLO

ALCHEMIA
OCT. 24-25 | JORGENSEN CENTER FOR THE PERFORMING ARTS, STORRS
(860) 486-4226,
jorgensen.uconn.edu

INTIMATE PERFORMANCE

A lonely African-American seamstress tries to wind her way through the joys and sorrows of life in early 20th-century Manhattan in ***Intimate Apparel***. Written by Pulitzer Prize winner Lynn Nottage, the celebrated show opens Oct. 7 at the Westport Country Playhouse and runs through Nov. 1. *(203) 227-4177, westportplayhouse.org.*

FILM FEST

Yale University in New Haven hosts the fifth annual **New England Festival of Ibero American Cinema** Oct. 21-26. Dedicated to showcasing and promoting Hispanic culture, the groundbreaking festival includes dozens of feature films, documentaries, shorts and animated works as well as panel discussions, question-and-answer events with filmmakers, special guest speakers and much more. *nefiac.com.*

ANTON_SOKOLOV/ISTOCK/THINKSTOCK

HOT WHEELS

As October is a month that many take to the road for Sunday drives, there's no better time for the 9th annual **Cartoberfest**. Held on Oct. 5 in New Hartford, the event features more than 500 vehicles, from antiques and classic muscle cars to custom creations and hot rods, and supports New Hartford Volunteer Fire & Rescue. Plus, there's live entertainment and the always-popular clam chowder. *(860) 379-7666.*

SCIENCE CLASS

Throughout this year the Connecticut Science Center in Hartford has been celebrating **Women in Science** with special events featuring real scientists who discuss how they got started in their field. On Oct. 12, archaeologist Cece Saunders of Historical Perspectives presents "Archaeology is a Puzzle: It's Just Outside the Box and a Bit Dirty." *(860) 724-3623, ctsciencecenter.org.*

HOCUS POCUS

Prepare to be amazed, amused and entertained as the curtain is raised on **Masters of Illusion—Believe the Impossible** at New London's Garde Arts Center on Oct. 18. Produced by the family of legendary magician Harry Blackstone, the stage production is based on the popular TV series and thrills audiences with astounding escapes, grand illusions, sleight of hand and more. *(860) 444-7373, gardearts.org.*

MAYACOM/ISTOCK/THINKSTOCK

FLEECE ON EARTH

Spend a glorious fall day enjoying the Connecticut countryside as well as free cider, donuts, apples, demonstrations—and alpacas! On Oct. 11 and 12, Southwind Farms in Watertown hosts the annual autumn **Alpacafest**, a family-friendly event where you can also tour the alpaca farm, learn about these lovable creatures and buy products made from their fiber and fleece. *(860) 274-9001, southwindfarms.com.*

See October 2014 calendar listings at connecticutmag.com/calendar

The divide that once existed in some circles between the jazz and classical music world is closing, says jazz musician and classical composer **Chris Brubeck**. On Friday, Oct. 24, at 7:30 p.m. Chris, his brother Dan and their band the Brubeck Brothers Quartet will join forces with the Hartford Symphony Orchestra for a performance at Mortensen Hall at The Bushnell in Hartford.

The Brubeck brothers grew up in Wilton and inherited their musical prowess from their dad, legendary jazz pianist and composer Dave Brubeck. Recently, we spoke with Chris, who still calls Wilton home.

What can jazz fans expect at this show with the Hartford Symphony?

My brother Dan is the drummer in the group, [which also features] guitarist Mike DeMicco, and Chuck Lamb is our pianist. I'm playing electric fretless bass and trombone in this group and I do a lot of our orchestral arranging. I've been very fortunate to have a very nice career as a symphonic composer and arranger. It was following in my father's footsteps that made me feel comfortable that a jazz musician could work with classical orchestras as well.

What will the set list be like?

Over the years when my father was alive he would ask me to do classical arrangements of his tunes. So we're doing quite a few of these Dave Brubeck songs. Most everyone in an audience wants to hear "Take Five," and we have "Blue Rondo à la Turk." There's another [Dave Brubeck] jazz standard called in "Your Own Sweet Way"—it's a very pretty ballad. We're basically doing some of his most famous tunes arranged for orchestra. The show feels like you're going to a jazz concert that has an orchestra playing with the jazz group.

You have a classical and jazz background. What's it like combining those two influences in this type of orchestral show?

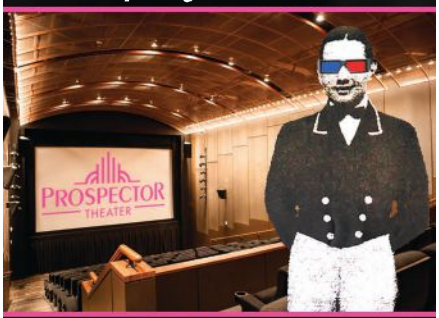
I've been doing this for so many decades now. Roughly four, maybe four-and-a-half. I played in my father's group for many years and toured with him a lot and did a lot of concerts with orchestras. These kinds of concerts are always getting better and more fun. In the early days of collaborating with orchestras there was a sense of they were slumming it with these lowly jazz musicians. That's an attitude, not with all classical musicians but with some, that went way back. Nowadays, the average person who is in an orchestra probably went to a conservatory where they had roommates or knew people who were very accomplished jazz musicians, who were also in the conservatory. Now there's a respect from the classical musicians, where it's like, "wow, these jazz guys are great, and they dare to improvise on the spot." Also, they're more familiar with the jazz style and it has become more of a tradition to collaborate with jazz artists, where it used to be a very rare thing.

Obviously, you come from a musical family. How did you first start playing and what drew you to bass?

My father's group used to rehearse at our house and the bass player would leave his bass underneath the piano so us kids wouldn't step on it. I used to lie down next to it and just hit the strings when I was a really little kid, like 3 or 4 years old. I just loved the sound of those low vibrations coming off the bass. And it just sort of fits my personality to be a bass player. I use the analogy that the bass player in a jazz group is sort of like the catcher on a baseball team. He's keeping track of things—as my dad used to say, "holding the fort"—making sure that the chord progressions are there for other people to take off on their improvisational flights. Somebody has to be the grounding force and that fits me. | ERIK OFGANG |

BRUBECK BROTHERS QUARTET
WITH THE HARTFORD SYMPHONY ORCHESTRA
FRIDAY, OCTOBER 24 | 7:30 PM
MORTENSEN HALL AT THE BUSHNELL | HARTFORD
(860) 244-2999, hartfordsymphony.org

COMING SOON...
A BIG Screen Near You !
THE NEW
PROSPECTOR
THEATER
Opening in November

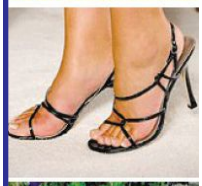


GREAT MOVIES | GREAT FOOD | GREAT MISSION
Ridgefield's original movie house is reborn as a state-of-the-art 4 screen cinema featuring the latest Hollywood releases, a café, restaurant, and bar.
The Prospector Theater is a 501(c)(3) non-profit that provides meaningful job training opportunities to adults with disabilities.
25 Prospect Street | Ridgefield, CT
(203) 438-0136 | www.prospectortheater.org

on newsstands now!

FALL/
WINTER
2014
gowns
flowers
venues
gifts
beauty
style
expert advice
&
real weddings
The Connecticut Bride®
theconnecticutbride.com
PHOTO BY KEYVAN BEHPOUR

Center Podiatry
Foot Pain Specialists



Foot Pain Emergencies Seen Immediately

Featuring Shockwave Therapy for Chronic Heel Pain

Dr. Gary Grippo
Board Certified Foot Surgeon
Bone & Joint Specialist

Dr. Sean Lazarus
Sports Injuries-Biomechanics
Pediatric Footcare

www.centerpodiatry.com

1-800-676-FOOT (3668)

Guilford, East Haven, Orange, Clinton

Saturday Appointments Available

WCSU's New Performing Arts Center Opens

Dan Goble doesn't say anything during a recent tour as he leads *Connecticut Magazine* onto the stage of the concert hall at the new 130,000-square-foot Western Connecticut State University Visual & Performing Arts Center. Goble, dean of WestConn's School of Visual and Performing Arts, likes to let the space speak for itself—and it speaks volumes.

The 350-seat three-tier theater (right) is an architectural work of art; ornate, acoustically designed wood paneling flanks the stage, stadium seating brings each seat close to the performers, and the upper two levels of the space loop dramatically in a circle around the stage. The hall is anchored by two grand pianos: a Steinway Model "D" and a Yamaha CFX, both of which have six-figure price tags.

However, as impressive as it is, the concert hall is only one of the crown jewels of the $97 million Performing Arts Center, which opened with an official ribbon-cutting ceremony when classes began in September.

The newly minted space now serves as the flagship for the university's School of Visual and Performing Arts, which encompasses the Music, Art and Theatre Arts departments, and will house about 50 faculty members and 450 students. Goble also hopes the center will be a source of community pride.

"A cultural venue changes the way a community feels about itself. It's something Danbury can be proud of and Connecticut can be proud of," he says, adding that some of the building's facilities are available for rental on dates that don't conflict with performances.

The Arts Center was designed by the architectural firms of Holzman Moss Bottino and Amenta Emma with the three distinct disciplines of the school of Visual and Performing Arts in mind. The building consists of three wings, each dedicated to a different discipline and connected by a ramp bridge (above center) that overlooks the venue's dramatic lobby.

The music wing features the aforementioned concert hall, as well as smaller performance spaces, classrooms, practice rooms and a recording studio (above bottom) that houses the school's new Audio and Music

Open House

The Children's School

Friday, Nov. 21 at 9 a.m.
Tuesday, Dec. 2 at 9 a.m.
R.S.V.P. required
(203) 329-8815

The Children's School serves children ages 3 to 8.
118 Scofieldtown Road,
Stamford, CT 06903
www.childrensschool.org

Production degree program and features a Solid State Logic Duality audio console (one of the finest available in the industry). In addition to its dedicated recording space, the studio also has the capability to record performances in the concert hall and in other performance spaces and practice rooms within the facility.

Goble explains that although "every space in the building has had some type of input from an acoustician," particular attention was paid to acoustics in the music wing.

In the art wing of the building Goble says the "focus is light." This wing features double-height, northern-exposed windows and spacious painting and sculpture studios. This wing is less about technology (though it has high-end graphic design studios and HD projectors to display art) and more about providing bright, open and airy facilities for the students to work in.

The theater wing boasts a main stage theater that is equally as impressive as the music hall. Both are intimate 350-seat theaters but WestConn's website states the main stage has "functionality beyond many Broadway venues." This functionality includes a 70-foot-high backstage area where 51 line sets can be flown up and down for scene changes. There is also a 30-musician orchestra pit, and an electrically movable stage apron (the portion of the stage extending in front of the curtain and proscenium arch) that can be lowered into the floor if a performance does not call for an apron. Beyond that there's a smaller performance space and several rehearsal spaces with sprung dance floors.

In all, the performing arts facility took 12 years to plan, design and finance. While it was being built, the facility did not have much of an impact on student recruitment, but Goble expects that will change now that it is complete and potential students will have the chance to visit and experience the spectacular space. | E.O. |

Come to
Kloter Farms
Visit our two beautiful furniture and home decor showrooms.
Over 25 bedrooms suites on display.
KLOTER FARMS
Come see what we're building for you.
KloterFarms.com
800-BUY-FINE
Ask about FREE Delivery!
216 West Road, Ellington, CT (Corner of Rte 83 & 286) Mon & Wed 9-6, Tu & Th 9-7, Fri 9-5, Sat 8-5

Let Me Quilt One More Day
Oct. 4, 2014–Jan. 4, 2015
New Britain Museum of American Art
Carrie Ashford, Improvisational Quilt, 2003, Dyed, batik and printed cotton, 91 ½ x 63 ½ in., Courtesy of The Harford Artisans' Center at Oak Hill
Funded in part by a grant from the Quilter's Guild of Dallas, Helena Hibbs Endowment Fund.
Department of Economic and Community Development
Office of the Arts
Connecticut
still revolutionary
NBMAA.ORG

MAKE YOUR LIST, CHECK IT TWICE, THEN GIVE THE GIFT THAT'S ALWAYS NICE!

This Holiday Season, give your family & friends the gift that lasts all year.

Give them 12 issues of *"The magazine Connecticut lives by"*.

CONNECTICUT MAGAZINE

To subscribe, return the card in this issue, order online at connecticutmag.com or call toll free 855-235-9032

Three Life Stories in Old Lyme

Russell-Pool

The exhibitions of three female artists will come together to create a mosaic-like showcase of Connecticut art across three centuries and three different mediums.

Opening October 3 at the Florence Griswold Museum's Krieble Gallery and Garden in Old Lyme, *Life Stories in Art: Three American Women Artists in Connecticut* features the work of 19th-century painter Mary Rogers Williams, 20th-century sculptor Mary Knollenberg and contemporary glass artist Kari Russell-Pool.

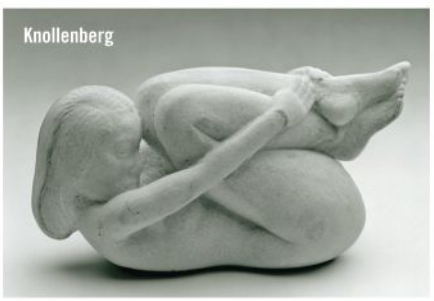
The exhibitions are separate, showcasing the artists' distinct styles, but all follow the theme of "life stories" and serve as an exploration of their individual journeys as people and artists.

"*Life Stories in Art* presents the perfect opportunity to assess the extraordinary role that women have played in American art, both historically and currently," Director Jeffrey Andersen says on the museum's website. "Each of these artists—although separated by centuries and by different circumstances—demonstrate great courage in their commitment to their art. I hope our audience will be prompted to delve deeply into their individual accomplishments and reconsider their contributions to the arts of Connecticut."

Forever Seeing New Beauties is the first retrospective of Mary Rogers Williams (1857-1907)—a prolific painter, pastellist, portraitist and teacher who was born in the Hartford area. During her lifetime, she struggled for acceptance in the art world, which was largely restricted from women at the time. Her work may have faded into history had it not been for a selection of dedicated supporters who preserved it after her death.

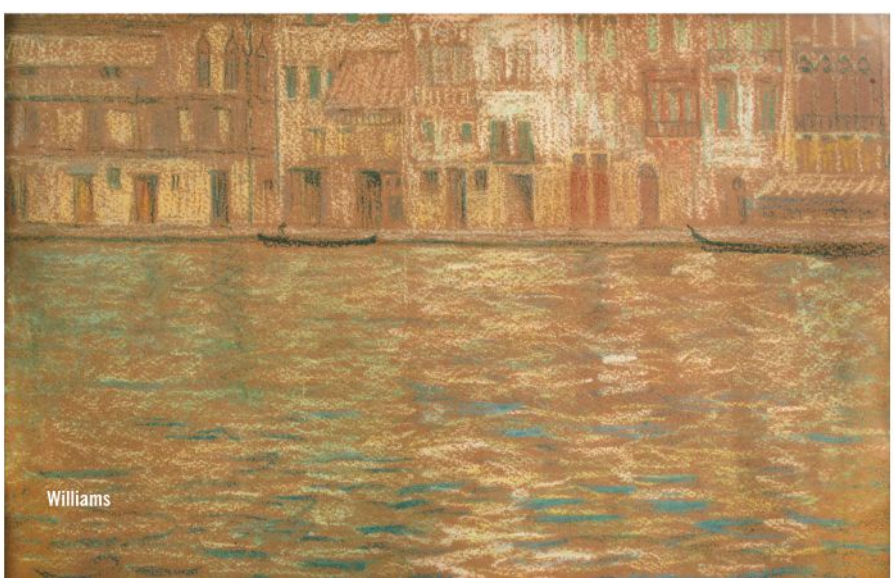
Twenty of Mary Knollenberg's sculptures—in bronze, stone and plaster—are included in *Modern Figures,* the first retrospective since her death in 1992 in Cheshire. During her life, she trained with sculptors Mahonri Young and Heinz Warnecke, and much of her critically acclaimed work explores stylized female forms. She made significant contributions to American art; transforming sculpture from a man's medium in public monuments into a way for women to explore questions about themselves and the world.

Born in Essex, Kari Russell-Pool is a modern artist who fuses together delicate rods of glass into intricate sculptures. *Self-Portraits in Glass* will debut a large-scale installation in addition to 20 works that resemble Greek amphoras, Victorian teapots, needlework samplers, birdcages and sailor's valentines.


Knollenberg

Life Stories in Art: Three American Women Artists in Connecticut runs through Jan. 25 at The Florence Griswold Museum. The gallery is open Tuesday through Saturday 10 a.m. to 5 p.m., and Sunday 1 to 5 p.m.

florencegriswoldmuseum.org. | K.H. |


Williams

For more information, see page 86

Audi of Wallingford
Audi Wallingford
www.audiofwallingford.com
800 S. Colony Rd (Rt 5)| Wallingford, CT 06492 | (203) 294-9000
Valenti Audi
Audi
Valenti
www.valentiaudi.com
600 Straits Turnpike, Rt 63|Watertown, CT 06795 | Exit 17 off of I-84 (860) 274-8846
Audi
The all new 2015 Audi Q3 has arrived!
Lease for $399 per month* for 36 months
$0 Security Deposit, $1,469 Down Payment & $695 Acquisition Fee
Financing as low as 1.9% for up to 66 months!**
**1.9% financing available up to 66 months with Tier 1 approval through AFS. See dealer for details. * Example lease based on MSRP of $35,525 for a 2015 Audi Q3 2.0T quattro Premium with automatic transmission and transportation, excluding first payment, options, Reg fees, Taxes, $695 bank acquisition fee, $399 dealer conveyance fee, $199 VIN etch fee. $2563 cash due at signing. With approved Tier 1 AFS credit approval. See dealer for details. Offers expire 10/02/2014.

Scaaary Stuff

Tis the season for screams, chills and frights. Some of the best that October has to offer:

Haunted Attractions

The Trail of Terror, Wallingford, *traillofterror.com*
Oct. 3-5, 10-12, 17-19, 24-26 & Nov. 1
Celebrating 20 years of terror, this award-winning outdoor haunted attraction takes visitors on a 45-minute scream-filled journey through more than three acres of spooky scenes and living nightmares.

Fairview Tree Farm Haunted Hayrides, Shelton, *fairviewtreefarm.com*
Oct. 3-4, 10-12, 17-19, 24-26
A festive fall hayride sounds nice—unless it's more than one-and-a-half miles through a haunted nighttime landscape, crawling with 50 creepy creatures and other walking horrors.

The Witch's Dungeon, Bristol, *preservehollywood.org*
Oct. 3-5, 10-12, 17-19, 24-26, 31-Nov. 2
After decades in one location, the Witch's Dungeon celebrates its 48th season in a new location—at the Bristol Historical Society, which means expanded displays featuring life-sized figures from classic horror films as well as movie props.

The Haunted Graveyard at Lake Compounce, Bristol, *hauntedgraveyard.com*
Oct. 3-5, 10-12, 17-19, 24-26, 31-Nov. 1
A mammoth walk-through attraction featuring multiple haunted houses and a graveyard, all linked by a labyrinth of terrifying trails. Plus, many of the park's rides are operating.

Flamig Farm Halloween Hayrides, Simsbury, *flamigfarm.com*
Oct. 17-18, 24-25
This attraction features a chilling tractor-pulled hayride across a haunted farm—look out for the Queen of Halloween!

The Dark Manor, Norwich, *darkmanorproductions.com*
Oct. 3-5, 10-13, 16-19, 23-Nov. 1
Two haunted attractions in one: The Manor, which features two floors of special effects and heart-stopping terror; and The Graveyard and Haunted Village, an outdoor attraction with creeps and chainsaw freaks!

Graveyard, Lantern & Historic House Tours

Mark Twain House Graveyard Shift Tours, Hartford, *marktwainhouse.org*
Oct. 3, 10, 16-18, 23-25, 30
Hear spooky tales and learn about Mark Twain's own interest in the supernatural and tour the supposedly haunted house that has been investigated by SyFy's "Ghost Hunters" and other paranormal groups.

This page and opposite: Mark Twain House, Hartford.

OCTOBER IS
NATIONAL RESIDENTS' RIGHTS MONTH

The Long Term Care Ombudsman Program gives concerned families and friends a voice that will help ensure their loved ones are being properly cared for.

The Ombudsman Program protects those in skilled nursing facilities, assisted living facilities and residential care homes.

Introducing our Long Term Care Ombudsman Pilot Program, now ensuring residents' rights for those individuals residing in their homes in Hartford and West Hartford.

We can be your voice when you need help the most.

Connecticut LTCOP
LONG TERM CARE OMBUDSMAN PROGRAM

Call Toll Free **866-388-1888** • www.ct.gov/ltcop

For more information, see page 86

Memento Mori Cemetery Tour, Farmington, *stanleywhitman.org*
Oct. 19
A walking tour of Farmington's ancient burial ground, including information about those interred there, the artwork on headstones and work being done to preserve the cemetery.

Lantern Light Tour, Wethersfield, *wethist.org*
Oct. 17-18
Costumed guides lead visitors through Old Wethersfield's Burying Ground where "spirits" from the town's past share its history.

West Hartford Hauntings, West Hartford, *noahwebsterhouse.org*
Oct. 17-18, 24-25
A spooky theatrical lantern light tour of North Cemetery, featuring encounters with the ghosts of historical characters, including Arthur DeNeufville Talcott, a survivor of the Civil War.

A Haunting at Mill Hill, Norwalk, *norwalkhistoricalsociety.org*
Oct. 24-25
Enjoy a lantern-lit tour through the historic Mill Hill graveyard and hear stories of Anna Howard, Margaret Gale and others from Norwalk's colorful past.

Spirits at Stowe, Hartford, *harrietbeecherstowecenter.org*
Oct. 3-4, 10-11, 17-18, 24-25, 31
Hear stories about Harriet Beecher Stowe and her interest in the paranormal as well as unexplained events in the home where she lived and died, all conducted in the dark by flashlight.

Witches and Tombstones Tours, Old Wethersfield, *webb-deane-stevens.org*
Oct. 18-19, 25-26
Tour the houses and the Ancient Burying Ground, where different headstone designs and the beliefs of the times will be examined, plus visit the grave sites of some of the interesting folks interred there.

Cedar Hill's Haunted History Lantern Tour, Hartford, *cedarhillfoundation.org*
Oct. 24
Led by lantern light, attendees will visit the final resting places of some of Cedar Hill's notable and not-so-notable residents and hear true tales from actors.

Washington Green Cemetery Tour, Washington, *gunnlibrary.org*
Oct. 24
Costumed guides lead visitors from the Gunn Museum to the cemetery where the town's departed citizens will be stationed at their gravestones to share their stories of tragedy and triumph.

Evenings at Hale: Things that Go Bump in the Night, Coventry, *ctlandmarks.org*
Oct. 24-25
A special candlelight tour of the Nathan Hale Homestead—including the attic—that includes traditional ghost stories as well as spooky experiences shared by the staff of the house, which was featured on "Ghost Hunters."

Ye Antientist Burial Ground Walking Tour, New London, *ctlandmarks.org*
Oct. 19
Art conservator Lance Mayer and New London city historian Sally Ryan take visitors on a tour of one of the oldest graveyards in New England.

Seaside Shadows Haunted History Tours, Mystic, *seasideshadows.com*
Oct. 3-5, 10-11, 17-19, 24-26, 31-Nov. 1
Guided lantern-light tours through downtown Mystic past local haunts, including a stroll through Whitehall Burial Ground.

Webster Private Bank®
TEAM WORK
One expert uniting many
At Webster Private Bank, we align our resources with your personal needs. Led by a dedicated banker, our team of professionals will help you navigate today's complicated financial environment. Together, we will develop a plan to achieve the prosperous future you envision. To learn more, contact Peter Gabriel, Senior Vice President at 203.328.8110 or PGabriel@WebsterBank.com.
Office locations: Greenwich | Hartford | New Haven | Stamford | Waterbury
EQUAL HOUSING LENDER
©2014 All rights reserved. Webster Bank, N.A. Member FDIC.
Investment, trust, credit and banking services offered through Webster Financial Advisors, a division of Webster Bank, N.A. Webster Private Bank is a trade name of Webster Financial Advisors. All credit products are subject to the normal credit approval process. Investment products offered by Webster Financial Advisors are not FDIC or government insured; are not guaranteed by Webster Bank; may involve investment risks, including loss of principal amount invested; and are not deposits or other obligations of Webster Bank. The Webster Symbol, Webster Private Bank and Webster Financial Advisors are registered in the U.S. Patent and Trademark Office.

MONKEYBUSINESSIMAGES/ISTOCK/THINKSTOCK

Cancer Center?

CONNECTICUT IS ONE OF THE NATION'S LEADERS IN PER CAPITA RATE OF BREAST CANCER—WHY?

BY ERIK OFGANG

October is Breast Cancer Awareness Month and every year efforts are taken to spread awareness about the deadly disease. Charity runs are organized, NFL players add pink to their uniforms, cautionary tales are told and preventative measures are encouraged.

But if we're being honest with ourselves, many of us don't pay as much attention to these awareness efforts as we should, and arguably those of us in Connecticut should pay extra attention. In 2013, the American Cancer Society released data showing that between 2005 and 2009, Connecticut had the highest per capita incidence of breast cancer in women in the country.

Before you pack your bags and flee the Constitution State, however, there's another statistic you should be aware of: the death rate from breast cancer in Connecticut is actually lower than the national average. While the reason for these seemingly diametrically opposed numbers remains unclear, the experts have some theories—and advice—in regard to the terrible disease.

The Numbers Don't Lie, But Don't Tell the Whole Truth, Either

"Connecticut has one of the highest rates of breast cancer incidence; but interestingly, it also has a relatively low rate of mortality," says Dr. Anees Chagpar, director of the Breast Center at the Smilow Cancer Hospital at Yale-New Haven. "My sense is that this is related to increased screening, where we are finding more cancers, but at a relatively low stage so that mortality rates are lower."

Anne Morris, CEO of Susan G. Komen for the Cure Connecticut, agrees that increased awareness and access to health care may lead to more breast cancer diagnoses in Connecticut, but suggests that does not completely explain Connecticut's high occurrence rate. "Unfortunately researchers are not privy to the total number of screenings done because many screenings are paid for privately and done by private facilities and are therefore not reported to any central bureau," she says. "I think there is a feeling that perhaps the top ten [states on the list] are accurate as being in the top 10, but who's actually No. 1 and who's maybe No. 4 might be impacted by the rate of screenings."

As for why Connecticut and its surrounding states have such high rates to begin with (Massachusetts and Rhode Island are also in the top 10), Morris says no one is really sure. "We don't know what causes breast cancer yet—we know some of the significant risk factors—but we have not determined exactly what the causes are," she says. "There is some conjecture that early industrialization, and possibly wealth, might come into play. But there really is no evidence supporting either of those theories. There's also a fairly high concentration in certain parts of the state of women who have Ashkenazi Jewish backgrounds, and we know that Ashkenazi Jewish women are more likely to carry the BRCA1 or BRCA2 genetic mutation [which increases the likelihood of breast cancer]. Again, it's conjecture."

However, not enough is known about the stats to conclude that Connecticut is a dangerous state in which to live in terms of breast cancer, says Morris. "Women need to be diligent about their breast health regardless of where they live," she adds.

Prevention

"The two main risk factors for developing breast cancer are being a woman and getting older, so in truth, there is nothing we have in our armamentarium that will completely prevent breast cancer," explains Chagpar. "However, there are a few things women can do to reduce their risk." She advises women to "maintain a healthy body weight, don't consume alcohol in excess, etc. For women taking hormone replacement therapy, talk to your doctor about risks and benefits, and tailor your therapy accordingly (often using the lowest dose for the shortest amount of time possible)."

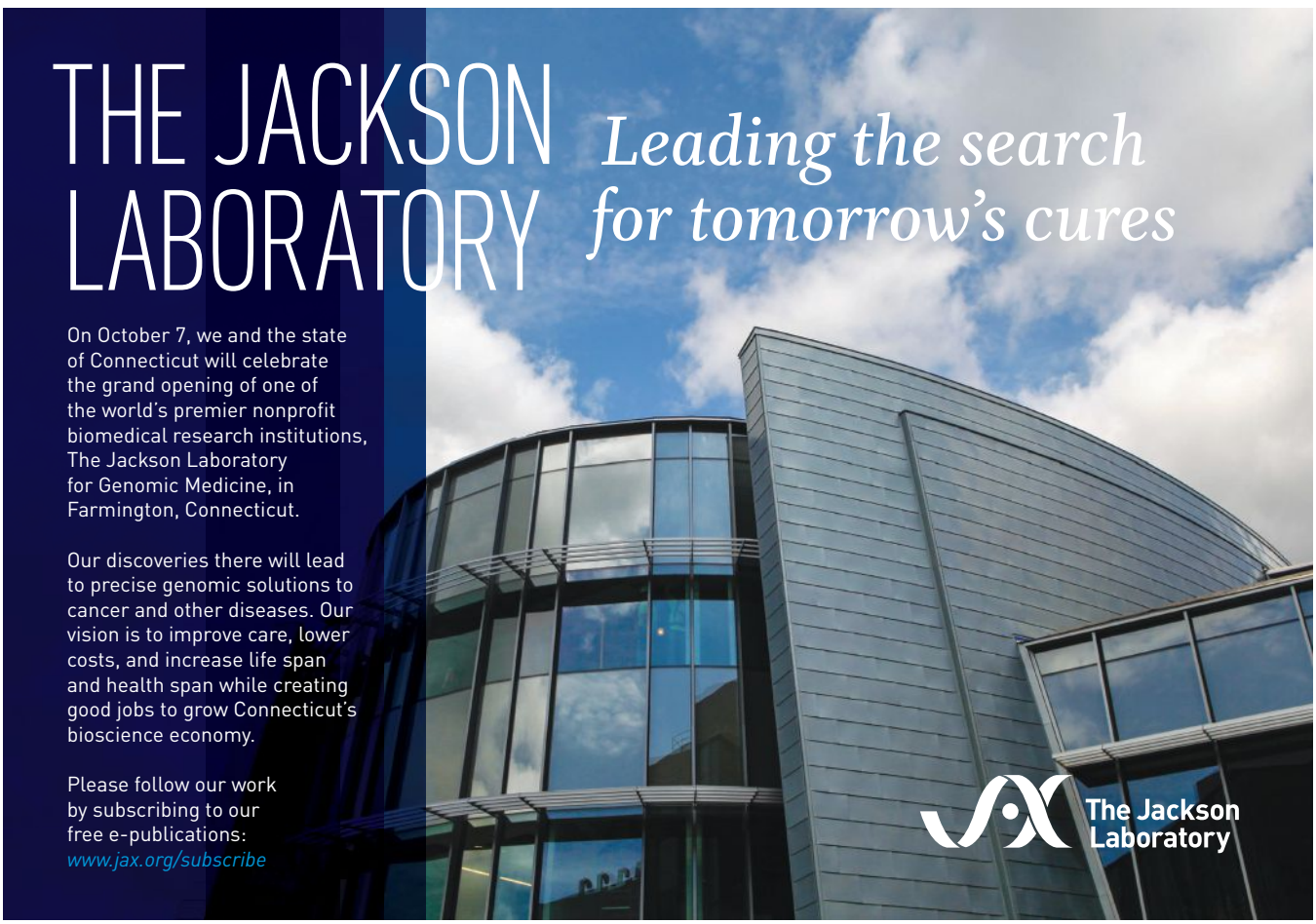
Those who are at particularly high risk are sometimes advised to take more dramatic steps. "We have risk reducing strategies—for example, with tamoxifen, raloxifene or aromatase inhibitors—that can reduce risk by 50 percent," Chagpar says. "These strategies have risks as well, so it's important to talk to your doctor about your absolute risk and whether one of these strategies is right for you."

Though it's far more common in women, breast cancer can also occur in men.

"One percent of all breast cancers occur in men—so that's over 2,000 cases per year in this country," Chagpar says. "Men often present late, since they don't get screening mammography, but can find cancers relatively early if they are cognizant of the symptoms. If men have a breast lump or bloody nipple discharge, they should seek medical advice. Breast cancer is very treatable in men, just as it is in women. Men should also be aware of their family history—the risk of breast cancer in men who have a BRCA2 or PALB2 mutation are significantly higher than the general population of men."

Misconceptions Persist

Despite breast cancer awareness campaigns every October and throughout the year, many misconceptions about breast


THE JACKSON LABORATORY
Leading the search for tomorrow's cures
On October 7, we and the state of Connecticut will celebrate the grand opening of one of the world's premier nonprofit biomedical research institutions, The Jackson Laboratory for Genomic Medicine, in Farmington, Connecticut.
Our discoveries there will lead to precise genomic solutions to cancer and other diseases. Our vision is to improve care, lower costs, and increase life span and health span while creating good jobs to grow Connecticut's bioscience economy.
Please follow our work by subscribing to our free e-publications:
www.jax.org/subscribe
The Jackson Laboratory

For more information, see page 86

Graduate Studies Fall Open House

Expand your knowledge. Advance your career.

- Meet faculty from more than 45 fields of study.
- Learn about graduate degree programs and requirements.
- Get information on career services, graduate assistantships, and financing your education.

Saturday, October 25, 2014
9 am - 1 pm
Southern Connecticut State University

Southern Connecticut State University
SCSU SCHOOL OF GRADUATE STUDIES

Register for the Open House at 203-392-5240 or SouthernCT.edu/grad

For more information, see page 86

cancer still persist. One of the top ones, according to Chagpar, is the belief that you are unlikely to get the disease if you don't have a family history.

"Some people are still surprised to discover that the majority of breast cancers occur in women who do not have a family history," she says. "Family history can increase risk, but breast cancer is very common, and so most women who get breast cancer do not have a family history."

Another misconception is that a genetic tendency toward the disease is only passed on from mother to daughter, says Morris, from Susan G. Komen for the Cure Connecticut. "You need to look at both sides of your family tree not just your mother's side," she says. "I think a lot of women think they can only get that genetic mutation from the female side of the family but that's not true at all. The men carry and pass the gene also."

There can also be a lack of understanding about what traits constitute a risk factor. Nancy Cappello of Woodbury learned this the hard way. In 2004, she was diagnosed with breast cancer just two months after her yearly mammogram reported no significant findings. What Cappello later learned was that the density of her breast tissue made a mam-

We really are closer than you think.

The good life at Duncaster is much closer than you might think. The community, located in a beautiful part of Bloomfield, ***is conveniently located.*** Those who come to live at Duncaster find the area comparable to Litchfield County in idylic New England charm. Best of all, recreation, shopping, dining, and cultural activities are all within minutes of your doorstep—isn't it time to take a ***closer*** look at what we have to offer at Duncaster?

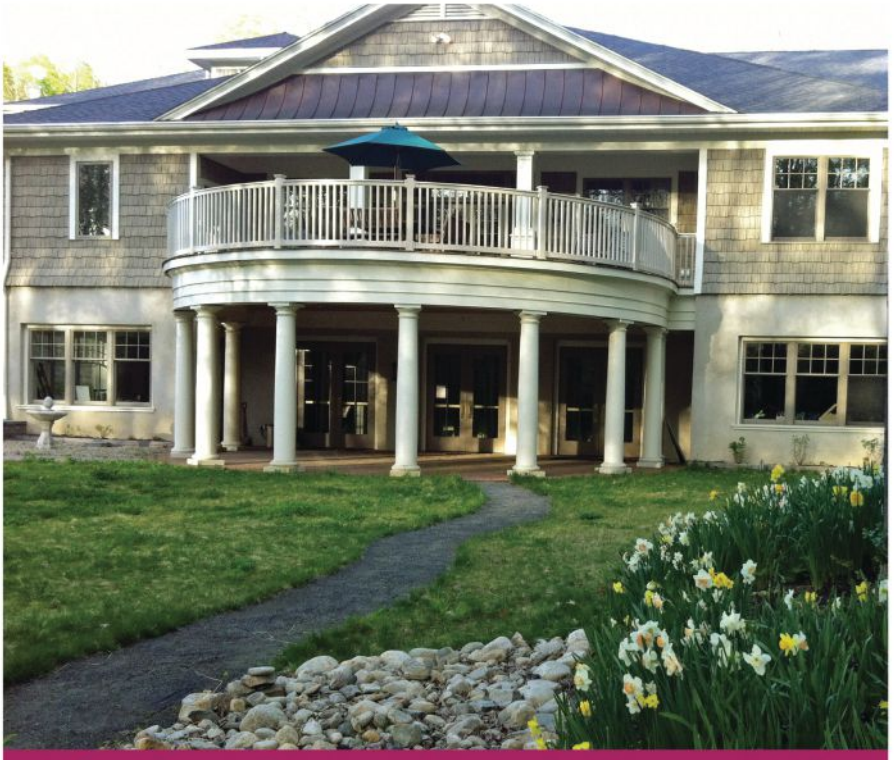
Call (860) 380-5006 for a complimentary lunch and tour when you mention this ad.

Duncaster CELEBRATING 30 YEARS

Boutique Retirement Living

40 Loeffler Rd., Bloomfield, CT • www.Duncaster.org

For more information, see page 86



Ann's Place in Danbury provides free support services for those suffering from cancer and their families.

mogram alone an ineffective cancer-screening technique. For Cappello and women like her, there is less than a 48 percent chance of having breast cancer detected by a mammogram.

After her harrowing experience, Cappello founded Are You Dense, a nonprofit organization dedicated to spreading information about breast density and encouraging women with dense-breast tissue to supplement mammograms with ultrasounds, which increases the likelihood of detection from 48 percent to 97 percent. In addition, the organization lobbies to change public policy regarding dense breast tissue and pushes for laws that require mammogram reports to include information about breast density. In 2009, thanks in large part to the efforts of Cappello and others in her organization, Connecticut was the first state to pass a density-reporting bill; since then several other states have passed similar bills.

"Mammograms should be the first line of defense, but if you have dense tissue it should not be the last," Cappello says.

Beyond Prevention

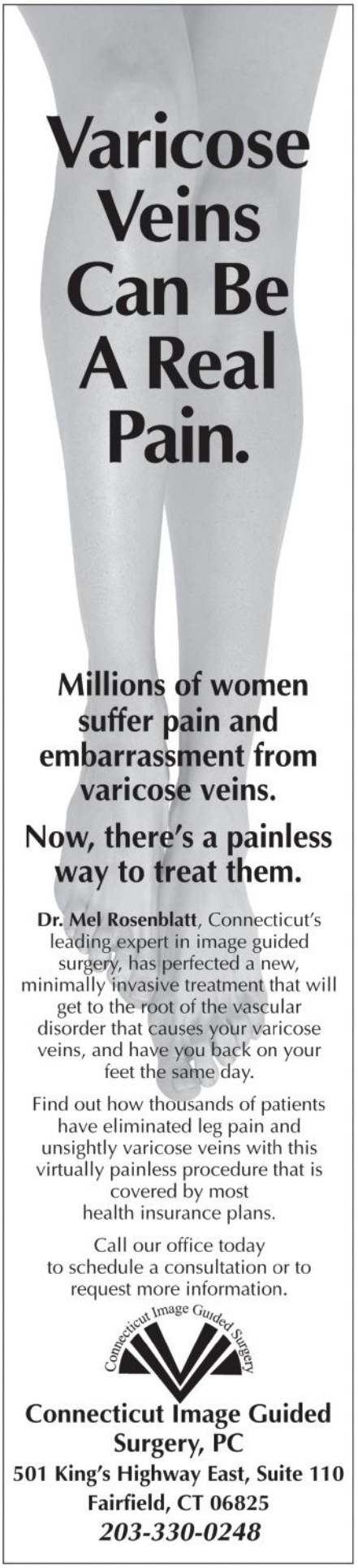
Though preventative measures decrease your odds of being diagnosed with cancer, none are fully effective. While getting a breast cancer diagnosis is clearly a difficult moment in anyone's life, there are steps to take, and services available, to help manage the disease. Ann's Place in Danbury is a nonprofit organization that provides free support services for those suffering from cancer and their families. Laura Donnelly, a licensed clinical social worker who works with cancer patients and families at Ann's Place, says that while each patient is unique there are some common mental challenges breast cancer patients often face.

"Typically it affects a women's self esteem because oftentimes it requires a mastectomy or a lumpectomy—it changes the physical makeup of the body," she says. It can also be difficult for women, breast cancer's most common victims, to allow others to take care of them. "They're often moms, they're always kind of doing for others. So it's a big shift to go from the doer to be able to receive the help."

Ann's Place offers three breast cancer support groups: one for those who have recently been diagnosed; one for those who have just finished treatment; and another for long-term survivors of the disease. In addition, there are one-on-one counseling sessions available, plus advice and counseling offered to family members of those suffering from the disease who may want assistance in learning how to better assist their family member.

"To get that diagnosis is so overwhelming," Donnelly says. "It's usually such a surprise and people will say, 'I never thought this would happen to me.' And it's not uncommon for a person's mind to go everywhere." She encourages breast cancer patients she works with to slow down and really take one step at a time, usually treatment is a multi-step process.

"Focus on what's in front of you right now," she says. "If the first step is the surgery, don't think about the steps after that."


Varicose Veins Can Be A Real Pain.
Millions of women suffer pain and embarrassment from varicose veins.
Now, there's a painless way to treat them.
Dr. Mel Rosenblatt, Connecticut's leading expert in image guided surgery, has perfected a new, minimally invasive treatment that will get to the root of the vascular disorder that causes your varicose veins, and have you back on your feet the same day.
Find out how thousands of patients have eliminated leg pain and unsightly varicose veins with this virtually painless procedure that is covered by most health insurance plans.
Call our office today to schedule a consultation or to request more information.
Connecticut Image Guided Surgery
Connecticut Image Guided Surgery, PC
501 King's Highway East, Suite 110
Fairfield, CT 06825
203-330-0248

For more information, see page 86

Sacred Heart Academy

STRONG VALUES . STRONG ACADEMICS . STRONG LEADERSHIP

EXPLORE. DISCOVER. CREATE. SUCCEED.

Impelled by Christ's Love

OPEN HOUSE **Sunday, October 19, from 1 to 3 p.m.**

ENTRANCE EXAM **Saturday, November 8, from 8 a.m. to noon**

Founded in 1946, Sacred Heart Academy is an independent, Catholic preparatory day school for qualified young women in grades 9 through 12.

For additional information, visit **sacredhearthamden.org** or call **203.288.2309**

For more information, see page 86

The Independent School Advantage: Lessons for All American Schools

by Douglas J. Lyons, Ed. D., Executive Director, Connecticut Association of Independent Schools

DESIGN PICS/THINKSTOCK

The current demands placed on public schools and on public school teachers make comparisons between public and independent schools somewhat unfair. Independent school students arrive at school emotionally and socially "ready to learn" and are almost always supported by actively involved parents or guardians.

However, there are some conditions in independent schools—both in program and in school culture that are adaptable to all schools. These are time-honored "best practices," which have become increasingly marginalized by the public school model that now elevates success on multiple-choice, machine-scored tests above all other forms of student competency—often at the expense of a stimulating learning experience and a joyful school culture.

Twenty years ago I left a tenured position as superintendent of schools in one of America's most affluent and successful public school districts. Increasing and questionably relevant regulations from state officials convinced me that critical decisions in public education would ultimately be removed from educators and assumed by legislators. That opinion now seems positively clairvoyant. One stunning example: in the design of the Common Core, America's national curriculum standards, not one of the 29 members of the Standards Development Work Group was a K-12 teacher. So who were the people charged with determining the future of America's public school standards? The Standards developers were employees of testing companies and included a few members of "think tanks."

The damage done to public school teacher engagement by 20 years of test-based incentives and sanctions was made starkly clear in the Gallup Organization's most comprehensive study of education *(The State of America's Schools, products.gallup.com/168380/state-education-report-main-page.aspx),* released in March 2014.

Among many troubling findings is one that should alarm parents and legislators: 69 percent of public school teachers reported that they are not "engaged in their work."

A likely reason for that disengagement may be revealed in Gallup's 2012 daily tracking research that found K-12 public school teachers are the least likely among 12 occupational groups studied to agree with the statement, "At work, my opinions seem to count."

A 2009 Gallup study found that teachers' engagement levels are directly related to those of their students—and thereby to student achievement outcomes. Of the 600,000 public school students polled in The State of America's Schools, almost half reported that they are not engaged in their schoolwork.

That statistic spells trouble for all. A high percentage of disengaged students in a school poisons the climate and is a root cause of bullying.

And school climate seems to have an impact on teachers. One study found that teachers in 40 of America's largest school districts missed, on average, 11 school days. A recent CT State Report Card lists the average number of missed days by teachers to be nine. Those numbers are three to four times the average of missed school days by independent school teachers.

THE INDEPENDENT SCHOOL MODEL

Independent schools have historically been similar to public schools but have often enjoyed advantages in resources, student-teacher ratios and in the ability to select students. The last twenty years, however, have widened the differences between public and independent schools, with public schools becoming more traditional and compliance-driven and independent schools becoming more 21st century focused and innovative.

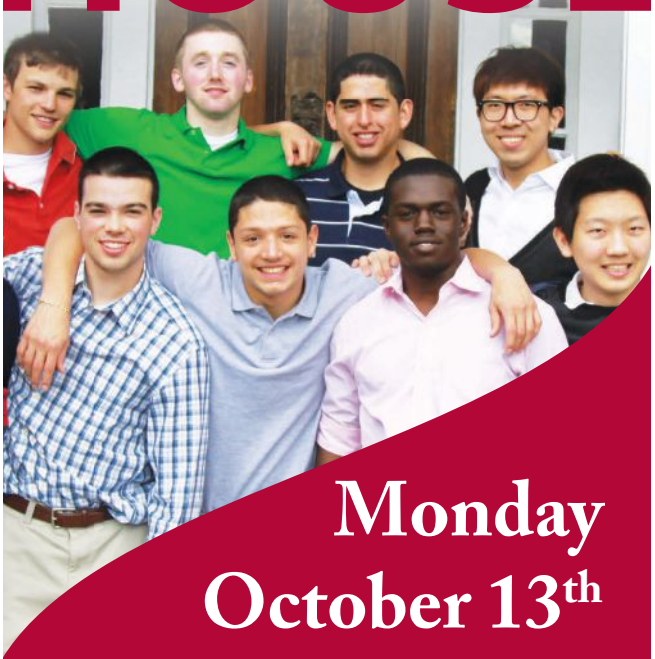
Parents choosing a school for their children are wise to look for indications of the following best practices. These are common features in Connecticut's independent schools:

- A school that respects (or reveres) its teachers. Attracting and retaining great teachers means ensuring they have a voice in school-level decisions that affect them and their programs.
- A school design that fosters relationships and attachments and requires pro-social behavior (manners, respect for others, honesty, personal responsibility).
- Teachers who can and will mediate the social environment in the school.
- Opportunities for students to work independently and opportunities for students to work in collaboration with others.
- Frequent practice in both oral and written communication; class presentations, debates, dramatic productions, poetry readings, public speaking exercises or competitions. Writing, lots of it—assignments that are varied in form, purpose, audience, length; each effort receiving a critical review by the teacher.
- Arts programs that enjoy the same stature as science programs.
- An extra-curriculum that is not viewed as "extra" but as an opportunity for students to experience real world challenges and triumphs.
- Homework that is appropriate to the age and grade level of the child and is not exclusively a reinforcement of low-level cognitive skills.
- School assessment instruments that measure what the school values most, including and especially high level, creative competencies that elude simple paper and pencil scoring.

Independent schools have a variety of missions but there is a universal commitment to ensuring that students will care about learning and learn about caring. The ultimate hope for graduates is not merely a resume well-developed but a life well-lived—and a firm understanding of the difference between a standard of living and a purpose in life. ■

SOUTH KENT SCHOOL

OPEN HOUSE



Monday October 13th 9am-1pm

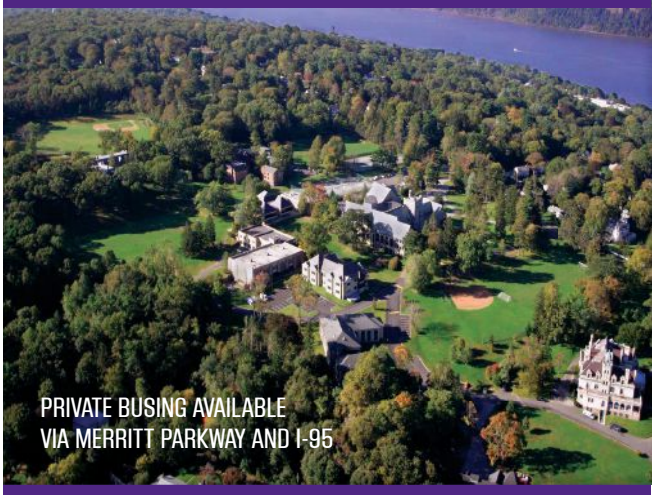
Visit campus, meet students and faculty, learn about our innovative academic programs and join us for lunch.
Boys | Grades 9-12 & PG
Boarding & Day

To RSVP or for more info contact
admissions@southkentschool.org or
(860) 927-3539 x201
40 Bulls Bridge Road
South Kent, CT 06785

www.southkentschool.org

Excellence for Boys

MORE CONNECTICUT FAMILIES ARE CHOOSING MASTERS



Masters' renowned Harkness teaching methodology develops complex skills for a complex world.

To learn why more Connecticut families are choosing Masters for Grades 5-12 Day and Boarding, visit us at www.mastersny.org or join us at an Admissions event. RSVP to admission@mastersny.org or 914.479.6420.

OPEN HOUSE NOV 8, GRADES 5-8
NOV 15, GRADES 9-12
12 PM TOUR, 1 PM PROGRAM

INFO NIGHTS OCT 21, GRADES 5-8, 7 PM
OCT 23, GRADES 9-12, 7 PM

THE MASTERS SCHOOL · DO IT WITH THY MIGHT · 1877

Masters

49 Clinton Avenue | Dobbs Ferry, NY
www.mastersny.org

Rethink

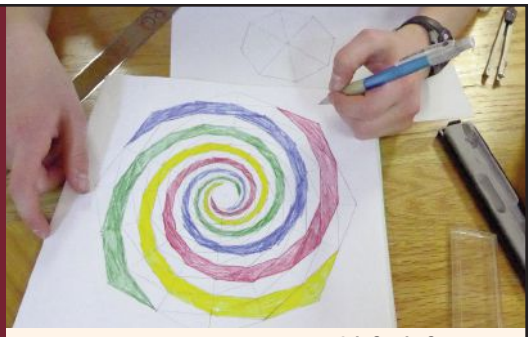
Learning Differences

Forman is a coed college prep school for bright students who learn differently. Teachers are trained in the latest research. Confidence in academics, the arts and 23 competitive athletic offerings lead to **100% college acceptance.** Grades 9-PG.

FORMAN

12 NORFOLK ROAD • LITCHFIELD, CONNECTICUT
860.567.1802 • **FORMANSCHOOL.ORG**

Education That Reaches Your Core



6th Grade Geometry

Evolving from a profound understanding of human development and the human spirit, **Waldorf® Education** offers a unique, experiential approach to education through the arts.

NOW ENROLLING:
Parent-Child Classes
through 8th Grade.

25 YEARS

Housatonic Valley Waldorf School

40 Dodgingtown Road
Newtown, CT 06470
203.364.1113 • www.waldorfct.org
Accredited by CAIS and AWSNA

Lauralton Hall

Connecticut's First Catholic College-Prep School for Girls

OPEN HOUSE
SUNDAY, OCTOBER 5, 1–3 PM
TRANSFER STUDENTS WELCOME

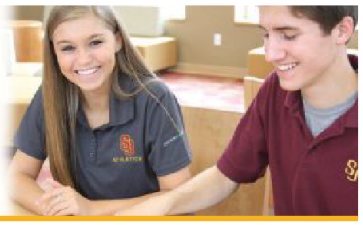
ENTRANCE EXAM
OCTOBER 18 OR OCTOBER 25, 8 AM
SCHOLARSHIPS & FINANCIAL AID AVAILABLE

Milford, Connecticut 203.878.3333 LauraltonHall.org
ACADEMY OF OUR LADY OF MERCY

You Tube

25 SURROUNDING TOWNS

Choose St Joe's



2014
Open House Dates
5th Grade and up welcome

Fall Open House
Sunday, October 19
1 pm – 4 pm

Winter Open House
Wednesday, December 3
7 pm – 8:30 pm

2014
Entrance Exam Dates
Saturdays
November 1, November 15
8 am – 11 am

2-Day High School Placement Test Prep Course
Friday, October 24
6 pm – 9 pm

Saturday, October 25
9 am – 1 pm

HSPT Prep Course
Students are invited to stay for lunch and football game on Saturday, October 25.

Register online now at
SJCadets.org/admissions
(Entrance Exam Prep Course)

For more information or to set up a private tour
please call the Admissions Office at 203-378-9378
admissions@sjcadets.org

St Joseph High School

2320 Huntington Turnpike
Trumbull, CT 06611
203-378-9378 (ext. 455)
www.sjcadets.org
www.bridgeportdiocese.com

Bus routes are available in neighboring towns!
Please visit our website for transportation information.

Find Us On:
Facebook.com/SJCadets
Twitter: @SJCadets
Instagram: @SJCadets

Hamden Hall Country Day School

Educating students in PreSchool through Grade 12.

1108 Whitney Ave. • Hamden, Ct. • 203.752.2610 • www.hamdenhall.org

- Rigorous and Robust Academic Program
- Wide Variety of Extracurricular Opportunities
- Outstanding Faculty and Nurturing Learning Environment
- Continual Placement of High Percentage of Students at Nation's Most Competitive Colleges and Universities

Admissions Coffee and Campus Tours	Thursday, Oct. 16/9-10:30 a.m. Thursday, Nov. 20/9-10:30 a.m.
Admissions Open House	Sunday, Oct. 26/1-3 p.m.

The Harvey School

A remarkable, diverse community where the whole student *thrives*

Come visit us!
Drop-In Day
Wed., Nov. 12 at 9 a.m.

260 Jay Street • Katonah, NY 10536 • 914.232.3161
admissions@harveyschool.org • www.harveyschool.org

Harvey is a coeducational college preparatory school enrolling students in grades 6–12 for day and in grades 9–12 for five-day boarding.

A CO-ED BOARDING & DAY SCHOOL • GRADES 9-12 & PG • KENT, CONNECTICUT

860-927-6111 www.kent-school.edu

The Mead School

Infants | Toddlers | Preschool | Kindergarten - Grade 8

OPEN HOUSE

October 26, 2014 | 12 Noon

1095 Riverbank Road Stamford, CT 06903

203•595•9500 | www.meadschool.org

MAKE IT

PRE-PMARIANAPOLIS

Open House Sunday, October 12th, 2014

26 Chase Rd., Thompson, CT

admission@marianapolis.org • (860) 923-9245

RSVP at marianapolis.org/openhouse

WESTOVER
EST. 1909

Please Join Us for Westover's Fall Fling Open House Oct. 13 or Nov. 3

Experience what Westover School has to offer! Come learn about:

- Our Academics & Signature Programs, such as Women in Science and Engineering, Invest in Girls, & Manhattan School of Music
- Our 21 Athletic Offerings including our field hockey, swimming, squash, crew, & golf teams, our dance programs, and our non-traditional athletics such as Outdoor, Fitness & Weight Training, Skiing, and more!
- Our visual and performing arts program, from photography to sculpture, technical theater to filmmaking, and Glee Club to Gospel Choir
- Extracurricular activities such as trips to Boston & New York City, football games and dances with our brother schools, community service projects, and much more!

Pre-registration is required. If you wish to join us on either date, please contact our Office of Admission at 203.577.4521 or e-mail admission@westoverschool.org

WESTOVERSCHOOL.ORG MIDDLEBURY, CONNECTICUT

Hopkins
SCHOOL

Join us!

Admission Open House: Sunday, October 19

12:00 pm, grades 9–12 • 2:00 pm, grades 7–8

Find out more: 203.397.1001 x211 • admission@hopkins.edu

A coed, college preparatory day school for grades 7–12

986 Forest Road • New H aven, CT 06515 • hopki ns.edu

RUMSEY HALL SCHOOL

An Independent, Coed,
Junior Boarding (5-9) and Day School (K-9)

Every Day is an Open House

We look forward to welcoming you to our campus.

201 ROMFORD ROAD | WASHINGTON DEPOT, CT
860. 868. 0535 | rumseyhall.org

whitbyschool.com/SS1

See how Whitby's nurturing early years progam fosters a lifelong love and ownership of learning.

OPEN HOUSE | OCT 16, 9:30 AM | NOV 2, 1:00 PM

18 months to 8th grade • IB • Montessori (early years)

WHITBY

969 Lake Avenue, Greenwich, CT | 203 302 3900

Independent School Open House Dates

Chase Collegiate School
565 Chase Parkway, Waterbury
(203) 236-9500 • chasecollegiate.org
Open House:
Oct. 5, Upper School 1 p.m.-3 p.m.
Nov. 16, All School 1 p.m.-3 p.m.
Jan. 25, All School 1 p.m. -3 p.m.
Mar. 5, Lower School in Motion 8 a.m.-10 a.m.
Apr. 19, All School 1 p.m.-3 p.m.

Forman School
12 Norfolk Rd., Litchfield
(860) 868-1808 • formanschool.org
Open House: Oct. 13

Hamden Hall
1108 Whitney Ave., Hamden
(203) 752-2610 • hamdenhall.org
Admissions Coffee and Campus tours:
Sept. 23, 9-10:30 a.m.
Oct. 16, 9-10:30 a.m.
Oct. 26, 1-3 p.m.
Nov. 20, 9-10:30 a.m.
Dec. 11, 9-10:30 a.m.

Harvey School
260 Jay St., Katonah, NY
(914) 232-3161 • harveyschool.org
Open House: Nov. 18, 9 a.m.

Hopkins School
986 Forest Rd., New Haven
(203) 397-1001 • hopkins.edu
Open House: Oct. 19, 12 p.m. grades 9-12, 2 p.m. grades 7-8

Housatonic Valley Waldorf School
40 Dodgingtown Rd., Newtown
(203) 364-1113 • waldorfct.org
Open Houses: Nov. 18, 7 p.m.
Feb. 28, 2015, 10 a.m.-noon.
Windows into Waldorf:
Oct. 1, 8:45-10:30 a.m.
March 3 & 31, 2015 8:45-10:30 a.m.
April 28, 2015, 8:45-10:30 a.m.
May 12, 2014, 8:45-10:30 a.m.
Kindermornin:
Oct. 21, 9-11:30 a.m.
Dec. 9, 9-11:30 a.m.
March 21, 2015, 9-11:30 a.m.
May 19, 2015, 9-11:30 a.m.

Kent School
P.O. Box 2006, Kent
(860) 927-6111 • kent-school.edu
Open House: Oct. 4, 9 a.m.

Lauralton Hall
200 Hight St., Milford
(203) 877-2786 • lauraltonhall.org
Open House: Oct. 5, 1-3 p.m.

Marianapolis Preparatory School
26 Chase Rd., Thompson
(860) 923-9245
Open House: Oct. 12, 1 p.m.

The Masters School
49 Clinton Ave., Dobbs Ferry, NY
(914) 479-6400 • mastersny.org
Info Nights: Oct. 21, 7 p.m., grades 5-8
Oct. 23, 7 p.m., grades 9-12
Open Houses: Tour Nov. 8, 12 p.m., 1 p.m. Program, grades 5-8
Tour Nov. 15, 12 p.m., 1 p.m. Program, grades 9-12

The Children's School
118 Scofieldtown Rd., Stamford
(203) 329-8815 • childrensschool.org
Open Houses: Nov. 21, 9 a.m.
Dec. 2, 9 a.m.

The Mead School
1095 Riverbank Rd., Stamford
(203) 595-9500 • meadschool.org
Open Houses: Oct. 26
Jan. 10, 2015 (snow date Jan. 24)
April 18, 2015

Ridgefield Academy
223 West Mountain Rd., Ridgefield
(203) 894-1800
ridgefieldacademy.org
Open House: Nov. 8, 10 a.m.-noon

Sacred Heart Academy
265 Benham St., Hamden
(203) 288-2309
sacredhearthamden.org
Open House: Oct. 19, 1 p.m.-3 p.m.

St. Joseph High School
2320 Huntington Tpke., Trumbull
(203) 378-9378 • sjcadets.org
Open Houses: Oct. 19, 1-4 p.m.
Dec. 3, 7-8:30 p.m.

South Kent School
40 Bulls Bridge Rd., South Kent
(860) 927-3539 • southkentschool.org
Open House: Oct. 13, 9 a.m.-1 p.m.

Whitby School
969 Lake Ave., Greenwich
(203) 869-8464 • whitbyschool.org
Open Houses: Oct. 16, 9:30 a.m.
Nov. 2, 1 p.m.
Jan. 11, 2015, 1 p.m.

Westover School
1237 Whittemore Rd., Middlebury
(203) 577-4521 • westoverschool.org
Open Houses: Oct. 13, 9 a.m.-1 p.m.

CREATE
new opportunities
for your child
Ridgefield Academy's Preschool–Grade 8 program offers:
• Small class sizes
• Teachers who engage and empower students
• A curriculum developed to meet the needs of our students
WATCH WHAT MAKES US DIFFERENT!
SCAN THIS CODE OR VISIT
WWW.RIDGEFIELDACADEMY.ORG/THERADIFFERENCE
CALL 203.894.1800 X112 FOR YOUR PERSONALIZED TOUR.
RIDGEFIELD ACADEMY
Landmark PRESCHOOL
Empowering every student
223 West Mountain Road | Ridgefield, CT 06877
www.ridgefieldacademy.org | www.landmarkpreschool.org

Ann's Place has been there for you over the past two decades!

We offer so many ways to get the right support for you, at no charge, thanks to our generous donors, no matter whom walks through our doors.

Save-the-date Nov. 21-23 for our 2014 Festival of Trees!

Offering

- Counseling for you or your loved ones
- Support groups
- Wellness activities
- Educational workshops
- Peer mentors
- Financial aid

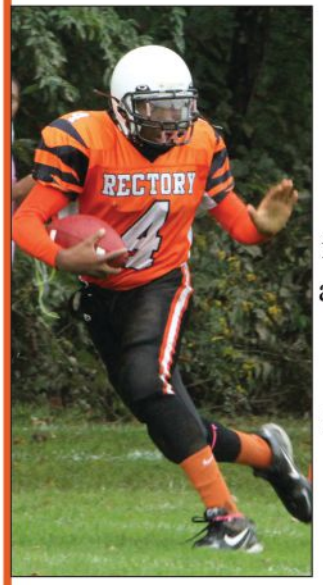
80 Saw Mill Road • Danbury, CT • 203-790-6568 • annsplace.org
1 mile off Exit 1, I-84

Ann's Place
COMMUNITY-BASED CANCER SUPPORT
MEN • WOMEN • CHILDREN

For more information, see page 86

THE RECTORY SCHOOL

Est. 1920
AN INDEPENDENT, COED JUNIOR BOARDING (5–9) AND DAY (K–9) SCHOOL



Rectory students take the ball

We celebrate the individual and develop aptitudes in academics, the arts, athletics, and citizenship. Our students graduate with **confidence**, **character**, and **commitment**.

OPEN HOUSE
November 13
9AM - 1PM with Lunch

860-928-1328
528 Pomfret St., Pomfret, CT
www.rectoryschool.org

Experience first-hand how school can be different at Chase Collegiate, PreK-Grade 12. Get started at: www.chasecollegiate.org/visit

Open Houses

Chase Story Place • Classroom Visits & Take-A-Looks

Join us...

Upper School Open House
Oct. 5, 1-3pm

All School Open House
Nov. 16, 1-3pm

REGISTER
admissions@chasemail.org • 203-236-9560
565 Chase Parkway Waterbury, CT 06708

SCAN QR

CHASE
COLLEGIATE SCHOOL

www.chasecollegiate.org

Like the U.S. itself, Connecticut is built upon a proud history of immigration. There are many personal stories to share as well as public issues to discuss.

COMING TO CONNECTICUT

by Kate Hartman & Ray Bendici

Immigration is at the very soul of the United States—really, unless you're a Native American, your family immigrated to this country at some point in the last three centuries. It has built this nation, giving it character and strength as people from around the globe traveled here in pursuit of the American Dream. We've long embraced and celebrated being known as "the Great Melting Pot."

Over the past few years, however, immigration has gone from a source of national pride to a seeming scourge. It has been demonized in certain quarters and vociferously debated on the national stage, much of the political discussion (almost hilariously) focused on keeping *those* people out and sending *them* back from whence they came. "Undocumented immigrant," "border security," "the Deporter-in-Chief," "DREAMers," "a path to citizenship"—all phrases associated with immigration that are now sprinkled throughout the American lexicon and tinged with political agenda.

In the run-up to this year's midterm elections, the subject of immigration has been tossed around like a hot potato, with very few elected leaders willing to step forward to claim it as a cause of their own. President Barack Obama has repeatedly called for reform of our current immigration laws and policies, but no one who currently can be voted out of office seems eager to answer.

Connecticut—a socially liberal state seemingly far removed from the national immigration discussion—recently found itself reluctantly drawn into the fray. In July, Gov. Dannel P. Malloy turned down a request from the federal government to temporarily house undocumented children from Central America at the former Southbury Training School. Citing issues with asbestos and lead, and claiming that the facilities were "just not in shape" for as many as 2,000 children who were intercepted without parents at the nation's border with Mexico, the governor quickly came under attack for his decision.

Political opponents and others have suggested that Malloy, a staunch Democrat with a history of supporting better rights for undocumented immigrants, was keen to protect his tightly contested reelection bid, and chose to not get involved so as to avoid giving his opponents any sort of ammunition to use against him.

Regardless of Gov. Malloy's actions—or lack thereof—Connecticut remains a fertile settling ground for immigrants. Due in large part to the state's proximity to New York City and Ellis Island, the historical main entry point for many arriving from overseas, and its own multiple ports, which over the centuries have allowed direct international border access, Connecticut has been able to cultivate a level of ethnic diversity not found in other states. And that diversity only keeps growing.

Of the state's 3.6 million residents, 495,421 are foreign born, a robust 13.8 percent of the population according to the 2012 American Community Survey (ACS) of the U.S. Census Bureau. That includes international immigrants and refugees who receive asylum within the state, which gives our tiny state the 13th-highest percentage of immigrant residents in the nation. Connecticut Voices for Children estimates that between 1995 and 2025, the state will have gained 337,000 residents through international migration, which just adds to the millions who have journeyed here over the centuries and made it their home.

"Connecticut is interesting because there's a history of immigration that mirrors the flow of immigrants into the nation," says Janet Bauer, associate professor of international studies at Trinity College. Despite being the third smallest state in the union, Connecticut boasts pockets of immigrants from every continent, with its initial two waves of immigrants coming largely from European countries like Italy, Ireland, Germany and Poland. But that has been drastically changing over the last 50 years.

"Post-1965, the third wave of immigration has been the longest sustained immigration," says Mary Fischer, associate professor of sociology at the University of Connecticut. "We've seen big increases in Latino and Asian populations. That's unique about this period, how long it's been going on."

The state's immigrant Latino population is currently its fastest-growing, expanding at a rate nearly 12 times the rest of the state. In the first decade of the 21st century alone, it has increased 59.9 percent. As *Connecticut Magazine* detailed in length in May 2013 ["The Rising Latino Tide"], the state is home to significant groups of immigrants from Mexico, Puerto Rico, Ecuador, Guatemala and Colombia. Danbury has long been home to tens of thousands of Brazilians.

The state's Asian population has also increased dramatically over the past ten years, growing 52.1 percent in that time period.

"Connecticut is small, but it's so rich in diversity . . . you almost have to be on the ground working with all the communities to get a sense of how different they all are, how diverse they are, what they do."

—Lynne Williamson, director of the Connecticut Cultural Heritage Arts Program

In addition to the abundant Latino and Asian communities all across the state, there are pockets of less-heralded but equally significant groups who have taken root.

Almost ten percent of Hartford's population is now from the West Indies, spearheaded by a sizeable and active Jamaican contingent as well as immigrants from Trinidad, Dominican Republic, St. Lucia and Barbados. The 52nd annual West Indian Independence Parade and Caribbean Festival has become a huge event, drawing more than 20,000 this past August.

Waterbury is a veritable melting pot in itself, with thriving Italian, Puerto Rican, French-Canadian, Portuguese, Lebanese and Lithuanian communities as well as an Albanian community (see page 63) large enough to establish two mosques. There's also a high concentration of Cape Verdeans, a distinction it shares with Norwich; Cape Verdeans historically were whalers, so it's only natural that over the centuries they found a welcoming environment in a coastal state known for nautical prowess since Colonial times.

Canterbury is the center of an active Finnish community, who were originally chicken farmers when they settled in the eastern part of the state. Morris boasts a stunning Buddhist temple, erected to service the high number of Laotians who live in northwestern Connecticut and Hartford. Speaking of Hartford, the city's heralded Franklin Avenue, long-known for its Italian restaurants, now includes a growing number of Albanians and Bosnians setting up shop and adding to the mix.

"Connecticut is small, but it's so rich in diversity," says Lynne Williamson, director of the Connecticut Cultural Heritage Arts Program, part of the nonprofit Institute for Community Research and the official state folk and traditional art program. "You almost have to be on the ground working with all the communities to get a sense of how different they all are, how diverse they are, what they do."

She points to Old Saybrook to illustrate how so many different groups have arrived and thrived here in Connecticut. "In 1992, Tibetan refugees living in India participated in a lottery, and 1,000 were selected by it to come to the U.S. to settle here. They were dispersed in pockets all across the country. Connecticut took 21 Tibetans at that point, and they came to Old Saybrook because there was an interest in the community there in having them. So the Tibetans came. They could find jobs, it was a relatively quiet community—they appreciated that. There was a housing stock they could purchase, it wasn't outrageously expensive back at that time. They liked it, they settled there, and they brought their families over and somehow it just seemed congenial and welcoming."

Williamson adds that since the two casinos have established Asian gaming halls, hundreds of new Asian immigrants have come here, including more Tibetans, which has brought the community up to around 500, which is considered "big growth."

Tibetans are far from the only refugees who have found peace and a new home in Connecticut. "Since our creation in 1982, we've welcomed about 5,000 refugees from all over the world," says Chris George, executive director of Integrated Refugee & Immigrant Services (IRIS) based in New Haven, one of three refugee resettlement agencies in the state that help support approximately 500 of the 60,000 refugees that the U.S. annually takes in—including more than 300 Iraqi refugees in the past six years. "Recently, the populations are from Iraq, Afghanistan, Er-

itrea and Congo. In the past, we've resettled Liberians and Somalis. In the early years, it was the Vietnamese, later [people] from the former Yugoslavia. We've also resettled people from Sudan, including a group from the out-migration referred to as 'the Lost Boys.'"

Of course, refugees encounter the challenges that most immigrants face in getting acclimated to U.S. culture. "It's tough coming to a country where you don't speak the language—and most refugees don't speak English," says George. "They have a difficult time getting jobs in the beginning, mainly because of their English. Kids have an easier time adjusting because they're immersed in schools, but adults, they have a hard time. In many cases, they had decent jobs where they lived, they had a high status in what would be considered a traditional society where elders have a lot of respect, and then they come to a place where they can hardly communicate and the only jobs they can get are what they consider low-status jobs. It's tough."

He also points out that there are a lot of aspects of American society and culture that are often very different from other nations, including relations between the sexes, expectations for employment and education, and the entire U.S. legal system. He echoes the sentiment that local immigrant communities grow based on word of mouth, with relatives and friends joining those who have happily settled here.

"A lot of people are surprised that with rents so high here in Connecticut that many refugees stay here," says George. "They stay because they find, especially in the New Haven area, a diverse, cosmopolitan area that generally welcomes refugees. There's decent public transportation. Although housing's expensive, it's very decentralized, very spread out." This situation extends to immigrants in general.

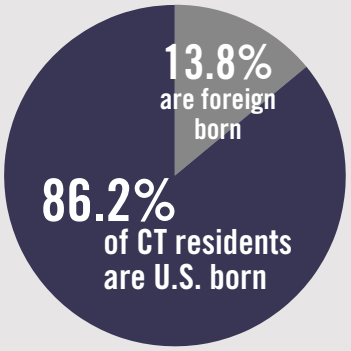
"Diversity is nothing new in Connecticut, and there's a certain level of tolerance here," says Williamson, who adds that eventually the more-established immigrants will move from the comfort of the cities to the suburbs, producing a new generation of Americans and making way for the next wave of arrivals. "Each community has its trajectory and story."

As mentioned previously, despite all the political debate, legal controversies and talk of reform, Connecticut's immigrant population continues to rise. "Connecticut is a state, through its agencies, that tends to offer more support for refugees and other immigrants," says Janet Bauer of Trinity College. "On the front lines in grassroot organizations, I see so many Connecticut residents who are committed to making the immigration and adaptation process easier."

Which means Connecticut will continue to become more colorful, more interesting and ultimately, even more diverse.

who we are connecticut demographics (2012)

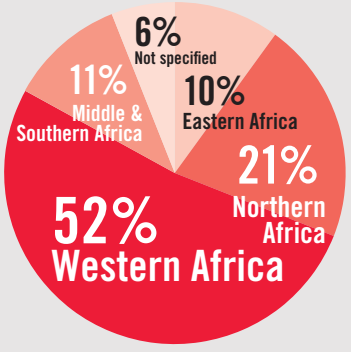
source: Migration Policy Institute; *migrationpolicy.org*



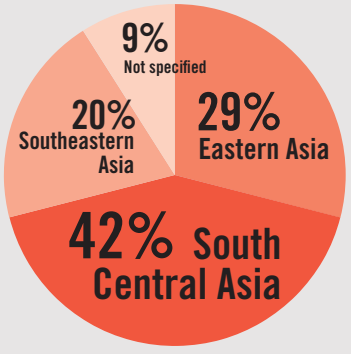
Of the 495,421 Connecticut residents who are foreign born:

- 4.9% Africa
- 23.9% Asia
- 27.7% Europe
- 39.9% Latin America *(South America, Central America, Mexico, and the Caribbean)*
- 3.2% Northern America *(Canada, Bermuda, Greenland, and St. Pierre and Miquelon)*
- 0.3% Oceania *(Australia and New Zealand sub-region)*

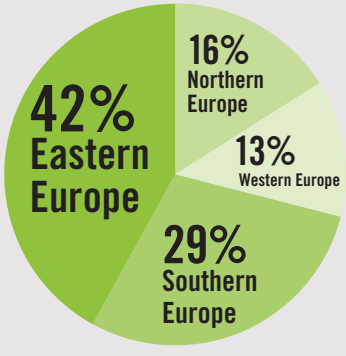
Region of Birth: Africa
24,519 residents



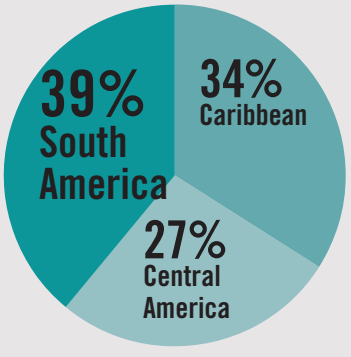
Region of Birth: Asia
118,607 residents



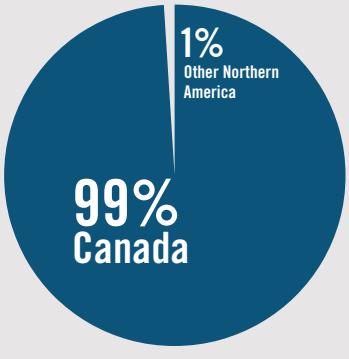
Region of Birth: Europe
137,252 residents



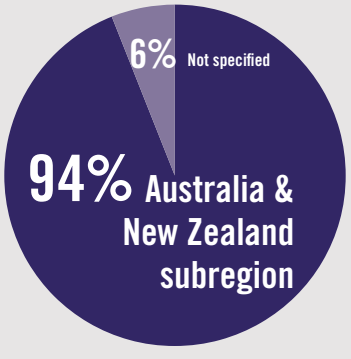
Region of Birth: Latin America
197,472 residents



Region of Birth: Northern America
15,983 residents



Region of Birth: Oceania
1,588 residents



LIVING THE DREAM

by Erik Ofgang
photos by Keyvan Behpour

Undocumented immigrants who were brought to Connecticut as children are now getting—and taking advantage of—new opportunities.

In 2000 when Lucas Codognolla was 9, he immigrated with his family from Pocos De Caldas, Brazil, to Connecticut. He adjusted well to his new surroundings; in fact he thrived here, excelling academically and later becoming class president while at West Hill High School in Stamford. But when Codognolla began to think about going to college, maybe at an Ivy League school, he got a cold splash of reality.

(opposite) Lucas Codognolla with Catalina S. Horak, Executive Director of Neighbors Link Stamford, which helps integrate immigrants into the community.

(this page) Carolina Bortolleto, co-founder of Connecticut Students for a Dream, is a successful DACA applicant who now guides others through the process.

Codognolla, now 23, and his family were undocumented immigrants. Although Codognolla had always been vaguely aware of that fact, he didn't fully understand its implications until that point.

"When you go through elementary school, middle school it's all fine. [The problems start] once you get to high school and you start talking about getting a driver's license or start talking about college," he says. "At that point my parents sat down and told me I couldn't go to college because I didn't' have a social security card."

Today, Codognolla is one of more than 3,400 undocumented immigrants in Connecticut benefiting from a policy instituted by the Obama administration in 2012 known as Deferred Action for Childhood Arrivals (DACA). The policy allows immigrants like Codognolla, who were brought here when they were children, to apply for employment authorization and a two-year reprieve from deportation. The program was enacted in 2012 after the DREAM Act failed to pass through Congress. Though it provides some of the same benefits to undocumented immigrants who arrived as children as the DREAM Act would have, DACA is not nearly as sweeping, nor as permanent as an act of Congress would have been. Additionally, DACA does not grant those here illegally actual legal status, it only grants a reprieve from prosecution.

"DACA is simply an act of prosecutorial discretion on the part of Department of Homeland Security," explains Sr. Mary Ellen Burns, attorney and director of Apostle Immigrant Services, a New Haven nonprofit that provides legal services and education to immigrants. She adds prosecutorial discretion is a standard part of the federal and state legal system. "For example, a city's parking patrol can't be at all the streets all the time making sure everybody has put their money in the meter. So they have to, in a sense, exercise discretion by deciding which streets to patrol. The same is true of prosecutors—they don't throw the book at every single person they can because they don't have the resources to do that."

DACA is a formalized version of that process and legal principle, and although it affords many advantages to undocumented immigrants who arrived as children, Burns points out that it has some serious limitations. "Because DACA is an exercise of executive discretion, it's a matter of agency policy, so it's a policy that could be reversed at anytime," she says. "I don't think any administration of either party would renege on a grant of deferred action that had already been given. But it could not be renewed should the party in control of the White House, or should the person in control of the White House, decide to change it."

Even still, many like Codognolla have benefited from the policy. Codognolla remembers hearing about it at 7 a.m. the day the Obama administration announced it and applying shortly thereafter. It was a big moment when his application was accepted.

"I was able to get my driver's license and able to get a credit card. It was a really positive thing for a lot of youth—we were able to fully contribute to the economy, to our communities, etc.," he says. He adds the reprieve from deportation provides huge psychological relief. "We don't live in fear anymore."

Codognolla and others like him throughout the country played a significant role in getting the policy enacted. After Codognolla's parents told him he couldn't attend college, he learned from a high school guidance counselor that they were (happily) wrong. Codognolla could attend college, it just wouldn't be easy. Because of his undocumented status Codognolla was ineligible for federal student loans, which ruled out traveling and living on campus at an expensive college outside of Connecticut. Instead, he attended Norwalk Community College, a more affordable option even though at the time he was required to pay out-of-state tuition. He went on to graduate from UConn Stamford and currently works as a paralegal for a Stamford law firm. At Norwalk Community College, he got involved with Connecticut Students for a Dream, a nonprofit organization that was then lobbying for the DREAM Act. Codognolla currently serves as the lead coordinator for the group.

Working with Connecticut Students for a Dream, Codognolla met others with similar backgrounds including Carolina Bortolleto, who co-founded the group, which is the Connecticut branch of a national organization. Bortolleto is also a successful DACA applicant; she now works guiding others through the process at the Hispanic Center of Greater Danbury. Since starting the job (which is the first she was able to hold because of her undocumented status), she has screened 50 DACA applicants and helped complete about 20 applications. Like others, she acknowledges the benefits DACA affords, but believes it is too limited in its scope.

"Only a small number of people are able to qualify. I know many high school youth who arrived after the June 2007 cutoff and so are not able to benefit from DACA," she says. "Further, our parents and families are not able to qualify and still live in fear."

That last point is increasingly a focus of the youth immigration movement that initially pushed for DACA. There has been speculation that the Obama administration will expand DACA to offer the same protection to a variety of immigrants who currently do not qualify.

Whatever the future holds, young immigrants like Bortolleto and Codognolla believe their voices can be heard.

"If the DACA victory has shown the immigrant youth movement one thing, it's that we do have the power to make our voices heard and affect real change in policy," Bortolleto says. "Now that the youth movement won relief for undocumented youth, we are continuing to build the pressure to demand that President Obama expand DACA to our families."

Photographer Keyvan Behpour in a self-portrait *(above)* and as a student *(right)* shortly after arriving from Iran.

my story **keyvan behpour**

Most of the immigrant portraits you see throughout this issue were photographed by Keyvan Behpour, himself an immigrant who at 18 came to the United States from Tehran, Iran, in August 1977. Recruited by a father's friend to study electrical engineering at the University of Bridgeport, Behpour was expected to earn a degree then return to Iran to work, except the Shah was deposed in 1979 and everything changed.

"It was war and revolution—none of which had anything to do with what I believed in," says Behpour. He decided to stay in the U.S., although he soon realized that electrical engineering was "not my thing," he laughs.

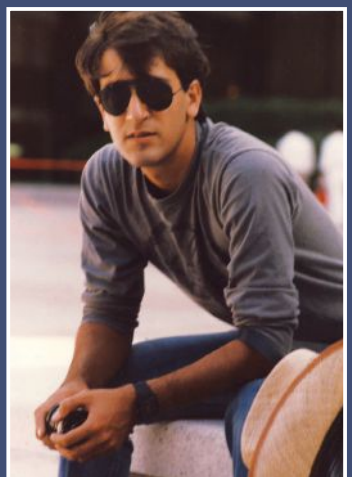
Behpour bounced around "for six or seven years" before getting a job as a photographer's assistant. "It was like, 'This is where I belong!'" he says. He opened up his own studio in 1988, starting out shooting exclusively for advertising firms. He has since expanded his services to all kinds photography. "I don't turn anyone down," he says.

On Feb. 16, 1990, Behpour finally became a naturalized citizen, which he describes as "a relief."

"Being here and having the freedom to do what I want—it's priceless," he says. "You can't put a price tag on it."

He now lives in Milford with his wife and daughter, and has a studio Bridgeport. To see more of his work, visit kvonphotography.com

| R.B. |



IMPACTING EDUCATION?

by Jennifer Swift

Connecticut's education system suffers the worst achievement gap in the nation between its white and non-white students—and now another gap between those who do and don't speak English from birth is manifesting itself in schools.

Non-English speaking students are becoming a larger segment of the population, and the immigrant population in the state is expected to double in coming years. But some educators and critics are looking for a plan in a season when Common Core, charter school reform and healthy school lunches are the issues du jour and political talking points.

"I think the state sees this tsunami coming off in the distance, but if they don't prepare for it they're going to be overwhelmed by it, and the existing conditions they have to address it are going to fall short," says Hamlet Hernandez, school superintendent in Branford, a suburban district facing an increase in students in need of language services. The son of Cuban immigrants, Hernandez learned to speak English in first grade at public school in Hamden.

Immigrants account for 14 percent of the state's population. Of that, 22 percent speak a language other than English while 38 percent do not speak English "very well."

"As Connecticut moves into the next decade, or two decades and so on, our minorities are going to be our majority—this is the future," says Dianne Kaplan deVries, founder of Connecticut Coalition for Justice in Education Funding. "Either we educate them or we are in serious trouble—not only as a state, but as a nation."

Educating students whose first language is not English is a difficult task that's expected of school districts. Recent test scores in schools receiving the most aid show a downward spiral has already begun.

"This is absolutely a major piece of the unequal education opportunities that exist thanks to our failed government structures," says Kaplan deVries. "This is a policy failure—this is not a failure of schools per se, it is certainly not a failure of parents who come here looking for a better life—this is something we all need to worry about."

The Connecticut Coalition for Justice in Education Funding is currently suing the state for its education funding system. Still in litigation, the lawsuit prompted Gov. Jodi Rell to modify the state's funding formula to provide more money to school districts for each English language learner (ELL) they instructed. Under Gov. Dannel P. Malloy, that weight for ELL students was eliminated—though the governor maintains he's spent more money on education as a whole than his predecessors.

The highest percentage of ELL students are in lower grades and disproportionately perform worse in school.

According to the most recent data from the state State Department of Education, there are nearly 30,000 ELL students in the state, comprising more than 5 percent of the total students and 97 percent of whom receive language services. The highest concentration of these students are in the urban districts (though increasingly moving out toward suburbs), further taxing school districts already serving a high-need population.

An analysis of eighth grade reading scores from Connecticut Mastery Test (CMT) shows that ELL students' performance has fallen. Of the 30 worst-performing school districts that are a part of Gov. Malloy's education initiative, there have been four districts—Danbury, Meriden, Windham and West Haven—where zero percent of ELL students met the state's goal for reading, while other districts had single-digit scores.

Of the state's largest cities, Bridgeport's school district has the highest population of students—40.8 percent—who say English is not the primary language spoken at home. Hartford's school district has the highest percent of parents who don't speak English at 12.9 percent.

Overall, the state has increased funding to

| CONTINUED ON **PAGE 63** |

my story **viktoria sundqvist**

"You're not a U.S. citizen?" people ask me regularly. "Why not?"

Answer: It's complicated.

As a green card holder—a permanent legal resident—I am afforded many of the same rights as a citizen. I can work, pay taxes, and (eventually) get Social Security that I've earned. However, I cannot vote, run for office or become a police officer (or federal agent). And if I decide to leave the U.S. for a period longer than 6 months, there's a chance I will lose my resident status.

Some people confuse attaining legal status with becoming a citizen. There are many different immigration statuses and visas, all allowing you temporary legal status in this country. Some allow you to work on a limited basis; others allow you only to study or to travel.

As a Swedish national, for example, I have the right to visit the U.S. for up to 90 days without any visa at all.

In order to work, you need special permission—and a Social Security number, which is difficult to obtain, even with all the proper paperwork in place.

I've held many different U.S. visas and work permits in the 16 years that I have been here—J1 exchange visa when I came as an au-pair; F-1 student visa to attend college for four years, which allowed me to work on campus; Optical Practical Training extension after graduating, which let me work for a year in my field of study (journalism); a 3-year H1-B work visa that got extended for a second term; and then, finally, permanent resident status after marrying an American citizen (and fellow journalist).

None of these documents come cheap. Application fees run in the thousands and—for an additional fee—you can have some of the paperwork processed faster.

With the exception of the H1-B applications, which were submitted by the company petitioning to keep me in the country, I filed all my own paperwork, saving me several thousands of dollars in legal fees.

After 16 years of various legal statuses, I can finally consider the final step—applying for citizenship.

But do I care enough about exercising my right to vote? Do I want to work in law enforcement? Do I want to retain my Swedish citizenship?

These are all things I still have to think about.

Viktoria Sundqvist is the Investigations Editor for The Middletown Press *and* The Register Citizen.

THE SHOWS MUST GO ON

Over the past century, The Shubert in New Haven has been host to the birth of Broadway hits (and misses) as well as a galaxy of the brightest stars, from Al Jolson and Helen Hayes to Katharine Hepburn and Marlon Brando to Paul Newman and Sidney Poitier. Here's a look at its first glorious hundred years of live theater.

BY CHRISTOPHER ARNOTT

PHOTOS FROM THE SHUBERT THEATER ARCHIVES

Carol Channing recalls sleeping under an office desk at the Shubert Theater during long rehearsal periods, and begging a big producer not to cut her favorite number in a new musical.

Before the first-ever public performance of Tennessee Williams' *A Streetcar Named Desire,* at the Shubert in 1947, director Elia Kazan instructed his cast to run through their lines "conversationally," a method that heightened their understanding of the play and soothed nerves for opening night. The show's producer, Irene Selznick, was alarmed at one point by an unexpected laugh from the audience—the New Haveners were amused by Blanche DuBois saying she didn't like to drink beer, but Selznick feared the reaction had been due to some technical mishap; the performance was plagued by lighting miscues and other minor problems.

Al Jolson, already a major star in New York with several successful musicals behind him, had the out-of-town tryouts for one of his biggest stage hits, the Shubert-produced musical *Sinbad,* in New Haven in 1918. Sinbad was an immediate hit, though its initial Connecticut audiences missed out on two big songs that got added to the show later on: "My Mammy," and George Gershwin's first hit, "Swanee."

The Shubert's world premiere of *A Funny Thing Happened on the Way to the Forum,* confused audiences with its audacious blending of ancient Roman comedy and 20th-century burlesque, so Stephen Sondheim was inspired to write the nonsensical opening number "Comedy Tonight" to drive home the show's intentions.

When Marvin Hamlisch gave concerts at the Shubert in the 1996 and 2002, he recalled playing on the same stage decades earlier as a rehearsal pianist. He also remembered the Shubert tryouts of *Flora the Red Menace,* the first musical to star his good friend Liza Minnelli. She went on to win a 1965 Tony Award for the show.

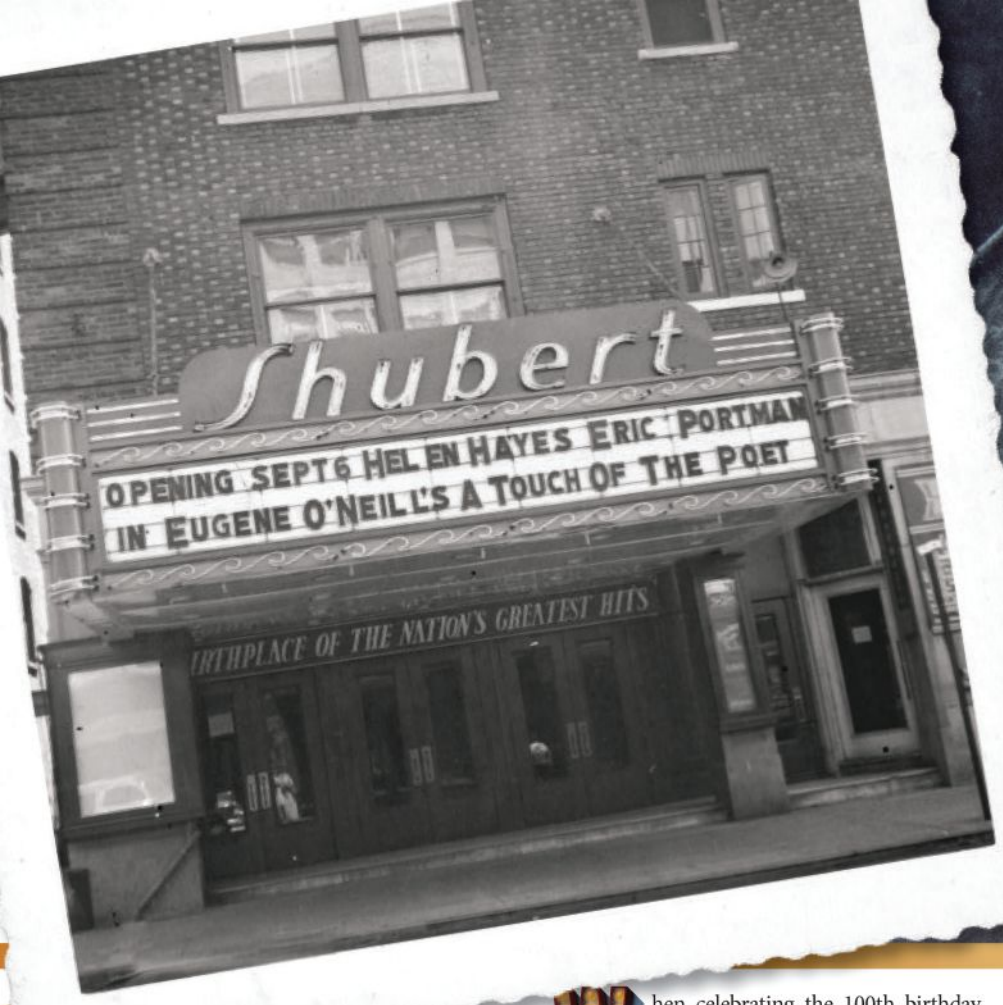
In one of his memoirs, Groucho Marx recalled getting "kicked out of the finest hotel in New Haven"—presumably the Taft Hotel. Now an apartment complex, the hotel was next door to the Shubert, where the Marx Brothers had appeared in road tours of their earliest hits *I'll Say She Is* and *Animal Crackers.*

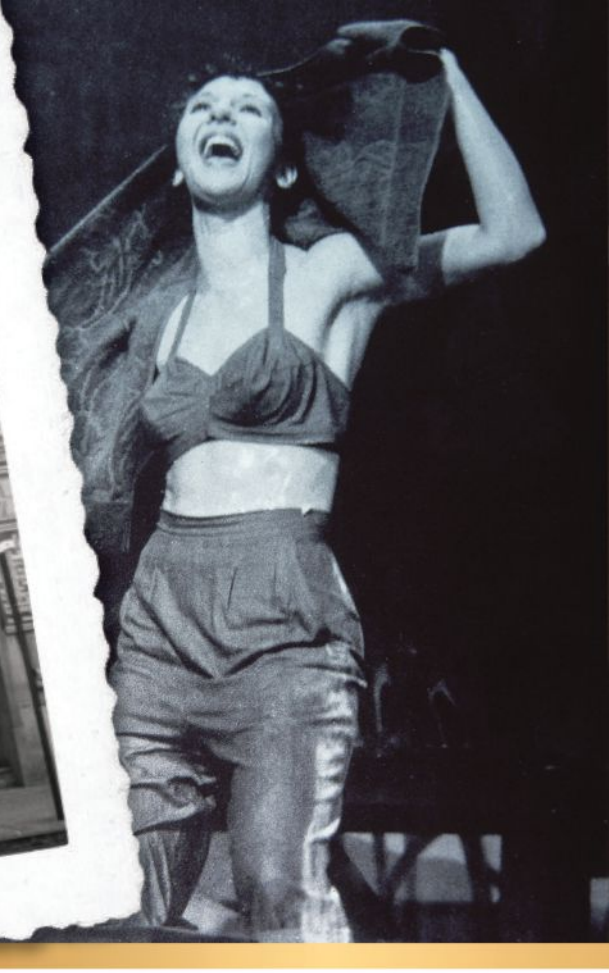
The Taft was where writers, directors and producers stayed up all night rewriting and reworking troublesome portions of their latest works. The Shubert is where those works got shown for the first time to unsuspecting, up-for-anything Elm City audiences.

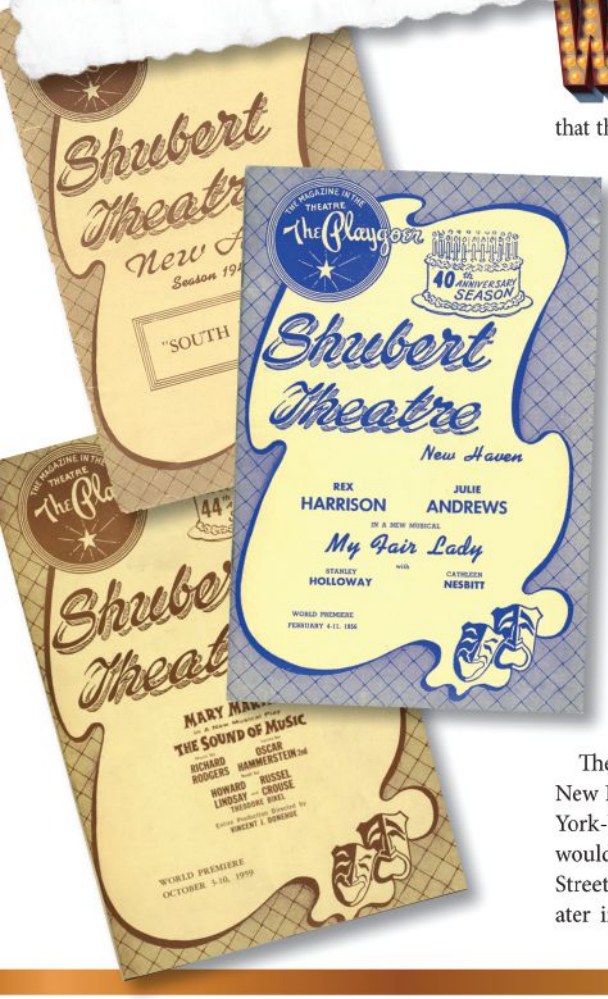
In 1910s, the Shubert was one of a fast-growing national chain of theaters. In the 1920s and '30s, it was still holding its own against the slew of movie houses that had cropped up in the city. In the '40s, it was the epicenter of a revolution in American musical theater, world-premiering such groundbreaking classics as *Oklahoma!, Carousel, Annie Get Your Gun* and *Brigadoon.* By the 1950s, the Shubert had already begun to embrace the new wave of intense American drama, premiering *A Streetcar Named Desire* and the Marc Blitzstein opera *Regina* (based on Lillian Hellman's play *The Little Foxes*). In the '60s, it was the proving ground for modern comedies, including the American premieres of the European plays *Alfie!* and *Boeing, Boeing,* and the world premieres of half a dozen Neil Simon shows.

Then, for seven years … silence.

ILLUSTRATION: GLAM-V/ISTOCK/THINKSTOCK. LETTERING: TAREGO81/ISTOCK/THINKSTOCK


Shubert
OPENING SEPT 6 HELEN HAYES ERIC PORTMAN
IN EUGENE O'NEILL'S A TOUCH OF THE POET
BIRTHPLACE OF THE NATION'S GREATEST HITS





When celebrating the 100th birthday of New Haven's Shubert Theater this year, we must also dim the marquee lights of our minds and remember that the last 30 of those 100 years nearly didn't happen, and that for the seven years before that—from 1976 to 1984—the Shubert was closed, and seemed unlikely to ever part its curtains again.

The resurgence of the Shubert seems as miraculous and wondrous as the many musical theater spectacles it's hosted in its first glorious century. Like *Carousel,* the Shubert story combines entertainment, business, vulnerability, wild gambles, death and rebirth. Like *Brigadoon,* the theater has renewed and refreshed itself regularly, appearing as grand and vital in 2014 as it was in 1914, 1944 or 1964. It still offers unpredictability and excitement.

The changes behind the scenes at this landmark venue have been as interesting to watch as the stars who've strutted its stage.

The Shubert was not the first theater in New Haven to be run by the renowned New York-based Shubert Organization. That would be the Hyperion Theater on Chapel Street, which had been the third largest theater in New Haven when it was built (and dubbed "Carl's Opera House") in 1879, and had been acquired by the legendary Shubert brothers (Lee, J.J. and Sam) at the turn of the century. The Shubert we know today was created in 1914, by which time the Hyperion had become a silent movie house.

Though it retained their famous surname, the Shubert Organization relinquished its New Haven operation in the early 1940s, whereupon it was carefully micromanaged by the local partnership of Morris Nunes (who died in 1948) and Maurice Bailey (who ran the Shubert until its ignominious closing in 1976).

The Shubert was reborn in 1984 as a civic project to bring more folks downtown to shop, eat and be entertained. It worked, thanks to an immense amount of effort from city leaders, a volunteer board of directors, and tireless executive directors such as Judy Lisi and Carolyn Werth. But it was never smooth sailing. The theater industry as a whole suffered greatly in the 1990s. Many theaters closed or consolidated or had to greatly change their missions. The Shubert mainly changed how it was structured.

Current executive director John Fisher began working at the Shubert in 1997 as its general manager, when the theater was a local nonprofit owned by the city of New Haven. In 2001, the self-run management style at the Shubert ended and the city solicited bids

From left: The Shubert marquee, circa 1930; Mary Martin in *South Pacific,* 1949; the original cast of *Away We Go!* (later renamed *Oklahoma!*), 1943; Rex Harrison and Julie Andrews in *My Fair Lady,* 1956.

from outside companies to manage the theater. The winner was CAPA, an organization that had created an active circuit of theaters in Ohio and Chicago. CAPA managed an impressively smooth transition, retaining key Shubert employees such as Fisher, marketing director Anthony Lupinacci and director of ticketing Sue Jacobson.

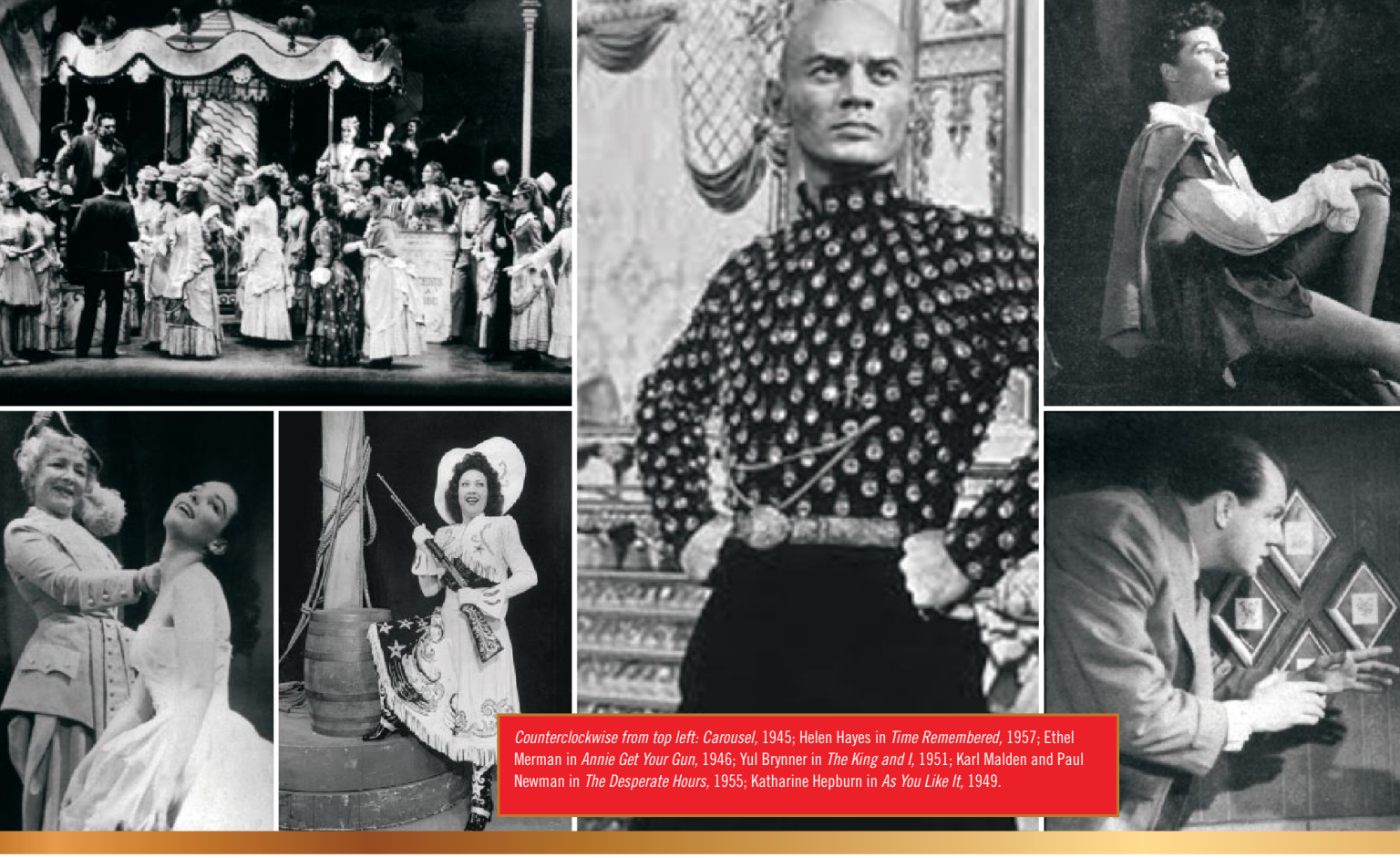
Just last year, in the Shubert lobby on the theater's 99th birthday, ownership of the Shubert passed from the city of New Haven to CAPA. "It's been about keeping it going," Fisher says, "trying to move forward in this day and age. Expanding our programs, developing new audiences, offering diversity. The ownership transfer from the city to CAPA will save the city millions of dollars in repair costs, and allow us to raise money from new sources. The city is still a great partner." The Shubert's "centennial plan" also involves major renovations to the building, from its lobby to its backstage and offices. Some of those changes—the new small "black box" performance space planned for the mezzanine area—won't happen for a year or so.

"We don't want to close the building for more than a couple of months at a time," Fisher says. Not when there are so many celebratory events booked, including the return of the New Haven Symphony Orchestra (with several concerts to be held at the Shubert for the 2014-15 season) and the hit musical *Matilda,* which Shubert audiences will get to see in a special weeklong run of technical rehearsals prior to the opening of its official national tour.

The *Matilda* cast and crew will be in New Haven for seven weeks of rehearsals, stimulating the local economy well beyond what the hit show will bring in through tickets and downtown dining. Whereas the old Shubert was renowned for testing new shows before Broadway saw them, today's Shubert has positioned itself as a handy place to prepare the national tours of shows that have already conquered New York. Among the post-Broadway tours that have kicked off at the Shubert in recent years are *Jersey Boys, The Color Purple, Bring It On,* the revivals of *Hair* and *A Chorus Line* and even a rare non-musical tour: *12 Angry Men* starring George Wendt and Richard Thomas. "These days," Fisher explains, "a pre-Broadway tryout can add one million dollars to the capitalization of a show. So we've turned it around."

Then as now, you can see performances at the Shubert that you won't see at any other theater. Fisher recalls the pre-tour "special technical run-throughs" of *Jersey Boys* at the Shubert. "They had three Frankie Vallis, ready to move to various productions of the show. While one Frankie was onstage, there was another in the back of the auditorium acting out the same part."

The Shubert's known for breaking in new shows, but over the years many classics have been staged there, too. A troupe led by actor/producer Robert Mantell did Shakespeare's *King John, Hamlet, Romeo & Juliet, Macbeth, Merchant of Venice* and *King Lear* in rapid succession in 1915, which the Shubert bookers followed swiftly with J.M. Barrie's *The Ladies' Shakespeare,* a modern reworking of *The Taming of the Shrew* that reunited Barrie with the woman who played Peter Pan for him, Maude Adams. Constance Collier, Thomas Wise and Isabel Irving starred in a pre-New York run of *The Merry Wives of Windsor.* Mantell was back in '17 with *Richard III* added to the repertory. Walter Hampden's company did *Hamlet* in April 1919, followed in November by the Sothern & Marlowe company in *Twelfth Night, Hamlet* and *Shrew.* The Hamp-



Counterclockwise from top left: Carousel, 1945; Helen Hayes in *Time Remembered,* 1957; Ethel Merman in *Annie Get Your Gun,* 1946; Yul Brynner in *The King and I,* 1951; Karl Malden and Paul Newman in *The Desperate Hours,* 1955; Katharine Hepburn in *As You Like It,* 1949.

den troupe was back in '23 with *Macbeth, Hamlet, Merchant of Venice* and some non-Shakespeare dramas.

Sothern & Marlowe returned in December 1923 for a five-night stand of *Romeo & Juliet, Merchant of Venice, Taming of the Shrew, Twelfth Night* and *Hamlet,* but the more memorable *Hamlet* at the Shubert that month was likely the one starring John Barrymore on Dec. 17. This was the famous "psychological" version that remains one of the most famous Shakespeare productions of the 20th century.

A 1949 Theater Guild production of Shakespeare's *As You Like It* starred two famous actresses who lived in Connecticut for much of their lives, Katherine Hepburn and Cloris Leachman.

The Shubert's old enough to have hosted tours of the Gilbert & Sullivan operetta *The Pirates of Penzance* in 1915 (when the show was only about 25 years old), in the 1930s and '40s (including some tours by the famed D'Oyly Carte Company that had originally premiered *Pirates* back in 1879), in 1952 (starring Martyn Green, who had just resigned from D'Oyly and was considered one of the greatest G&S performers of all time), then in 1997 and 2006 (thanks to the New York Gilbert & Sullivan Players). Another Gilbert & Sullivan classic, *H.M.S. Pinafore,* has been seen at the Shubert in nearly a dozen different productions, including a special visit from the revived D'Oyly Carte Opera Company for the International Festival of Arts & Ideas in 2000. When the London-based company hit the Shubert stage for its first rehearsal, the chorus members kept bumping into each other while trying to adapt the show to a smaller stage. "Hey! This is where Ethel Merman fell down," a starstruck *Pinafore* cast member was heard to exclaim.

Evelyn Dermer is 91 years old and has been attending shows at the Shubert since she was a teenager in the early 1940s. "I had a cousin who went to every opening," she remembers, "and he would drag me along." They'd take a trolley car downtown, and get a seat in the second balcony for 55 cents. Later, she married George Dermer, who owned the Kramer's Fur store in New Haven and advertised regularly in the Shubert program books. "We always attended opening nights—Row D, seats 13 and 14. It was traditional to go to Kaysey's [restaurant] across the street after a show—one person in our group would have to run ahead to make sure we got a table."

Among the many shows she remembers attending are *Follow the Girls,* a 1944 musical with Jackie Gleason and Gertrude Niesen; *Away We Go!,* the Rodgers & Hammerstein show that post-New Haven changed its title to *Oklahoma!;* Ethel Merman in *Call Me Madam;* and Yul Brynner in *The King and I.* She has bittersweet memories of *My Fair Lady.* "We were sitting very close to the stage, and it was very obvious that Rex Harrison couldn't remember his lines and was being prompted." (Harrison's anxieties backstage, which delayed the opening night curtain, have been well documented.) Dermer also recalls that one of the songs, "Say a Prayer for Me Tonight," was cut from the show before it hit New York. She remembers recognizing the tune when it resurfaced in the film version of *Gigi.* "The *My Fair Lady* that we saw was more of a dress rehearsal," she says. She also remembers seeing an Arthur Miller play at the Shubert where Miller showed up with Marilyn Monroe. (Dermer is unclear on what the show was. There Miller plays at the Shubert in 1955, when the playwright and the actress were first dating, and in 1960, around the time that their five-year marriage was ending.)

If there was a thriving professional theater scene in mid-20th century New Haven beyond the Shubert, Dermer doesn't remember it. "The Shubert was it," she says. Likewise, when it was gone from 1976-1984, "if you wanted to go to theater, you went to New York." The '60s had seen the rise of the regional theater movement, including the Yale Rep and Long Wharf Theatre in New Haven. But for a certain type of theatergoer, the lack of the Shubert left a real void.

In the 1980s, Evelyn Dermer joined the board of directors of the then newly revived Shubert and helped collect and preserve

Above left: Marlon Brando and Jessica Tandy in *A Streetcar Named Desire,* 1947; *above right:* Audrey Hepburn in *Gigi,* 1951; *inset:* Mary Martin and the Von Trapp children in *The Sound of Music,* 1959.

memorabilia from the theater's Golden Age. She saw firsthand the passionate need many people felt for a big old-fashioned performing arts center in the center of town, and was one of those working hard to make sure New Haven appreciated the Shubert's hard-fought rebirth. Dermer helped support a homegrown opera company that lasted for several seasons.

According to data painstakingly gathered over the years by the Shubert staff and devoted theatergoers, this one theater in New Haven has hosted the pre-Broadway tryouts of nearly 850 shows. Some of these, like George Bernard Shaw's groundbreaking feminist comedy *Major Barbara,* were American premieres. Many were playing the Shubert in the midst of prolonged tryout periods that involved theaters in other cities (mainly Philadelphia and Boston). But hundreds were world premieres, shows that had never been seen by anyone except their creators before the curtain rose in New Haven.

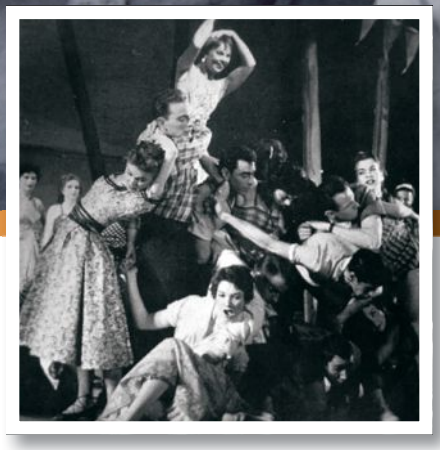
These tryouts averaged just three or four performances. It was common for the Shubert to host two or three completely different productions in a single week. There wasn't much advertising, and no time to properly prepare an audience for what they were seeing. "Tragedy tomorrow, comedy tonight," as the Sondheim song goes.

Some, like the comedy-and-music revues that were popular in the 1920s, were easy for crowds to rally behind. *The Passing Show of 1922,* which world-premiered at the Shubert in September of that year, starred future radio star Fred Allen. The 1930 world premiere of Ruth Selwyn's *9:15 Revue* featured performances by Noel Coward, Eddie Cantor and Leslie Howard and songs by Cole Porter, Richard Rodgers and Harold Arlen. George Gershwin, who hadn't been able to place a song in the show, reportedly saw *9:15 Revue* in New Haven and complimented Arlen on his showstopping tune "Get Happy." Encouraged, Arlen changed his mind about giving up songwriting.

Some shows are perhaps best forgotten. The classic *No, No, Nanette* is not on the list of Shubert premieres, but its ill-fated 1927 sequel *Yes, Yes, Yvette* is. (It lasted just 40 performances on Broadway.)

And it wasn't just shows that "died in New Haven," as the saying goes. In the most tragic of all Shubert anecdotes, Margaret Sullavan, the film and stage star who'd previously strode the Shubert stage in *Heigh-Ho, Everybody* (1932), *The Deep Blue Sea* (1952) and *Sabrina Fair* (1953), died of a barbiturate overdose in her room in the Taft Hotel on New Year's Day, 1960, during the run of the world-premiere drama *Sweet Love Remembered.* Sullavan, who was just 50 years old, had been battling depression and other health problems for years.

On the other hand, Neil Simon considered the Shubert a lucky place to try out a new show, though it wasn't until he'd already scored a major hit with *The Odd Couple* that he started testing his new scripts in New Haven. *Barefoot in the Park* (starring Robert Redford and Elizabeth Ashley, and directed by Mike Nichols) tried out at the Shubert, as did *The Star Spangled Girl* (with Anthony Perkins and Connie Stevens), *Plaza Suite* (with George C. Scott and Maureen Stapleton), *Last of the Red Hot Lovers* (James



Left: Robert Redford and Elizabeth Ashley in *Barefoot in the Park,* 1963; *right:* Sidney Poitier in *A Raisin in the Sun,* 1959; *inset:* Carol Haney (top) and Shirley MacLaine (foreground) in *The Pajama Game,* 1954; *below:* The Shubert today.

Coco and Linda Lavin), *The Prisoner of Second Avenue* (Peter Falk and Lee Grant), T*he Sunshine Boys* (Jack Albertson and Sam Levene), *The Good Doctor* (which Simon adapted from Chekhov and starred Christopher Plummer), *God's Favorite* (a 1974 flop inspired by the Book of Job, directed by Michael Bennett of *A Chorus Line* fame and featuring Hartford-raised comic actor Charles Nelson Reilly) and, nearly a quarter century later, the pre-Broadway tour of *Proposals,* which happened to have two young graduates of the Yale School of Drama, Suzanne Cryer (later the "Yada Yada Girl" on *Seinfeld*) and Reg Rogers.

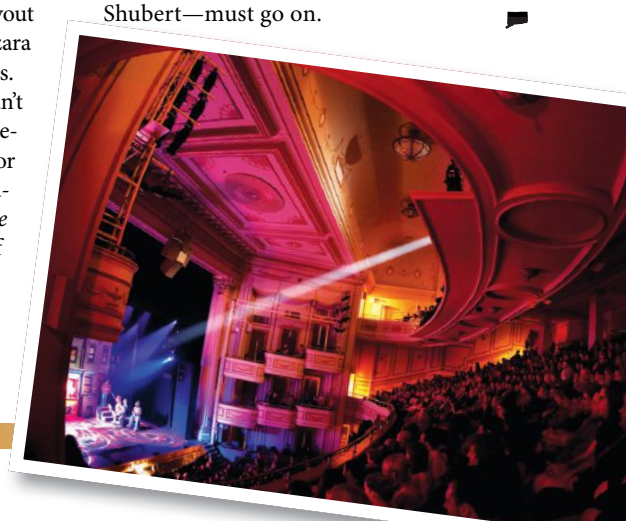
The composer Frank Wildhorn became enamored with the Shubert in the 1990s, making sure tours of his musicals *Jekyll & Hyde* and *The Scarlet Pimpernel* played there, and then using the theater for the pre-Broadway tryout of his 1999 historical saga *The Civil War.* A massive production directed by Broadway veteran Jerry Zaks, it brought some old-school pomp and luster back to the Shubert, in an age where pre-Broadway tryouts rarely happened anymore.

In 2001, the Shubert bagged the world premiere of an ambitious new musical based on one of the most famous books ever to come out of Connecticut, Mark Twain's *The Adventures of Tom Sawyer.* The musical featured a script by Ken Ludwig (*Lend Me a Tenor*) and songs by country music composer Don Schlitz, but didn't last long on Broadway.

Of course, the Shubert also got a lot of shows that had already conquered Broadway without the benefit of a New Haven tryout, and had embarked on national tours with lesser-known stars. Diehard theatergoers might be more curious about what it was like to see faded 1940s film stars Nancy Kelly and Shepperd Strudwick in a national tour of *Who's Afraid of Virginia Woolf* (which visited the Shubert in 1964) than they are about the well-documented Broadway performances of Uta Hagen and Arthur Hill or a major revival of the play that had a pre-Broadway tryout at the Shubert in 1976 with Ben Gazzara and Colleen Dewhurst in the lead roles.

The star-making anecdotes didn't stop back in the Golden Age of pre-Broadway tryouts. When a young actor named Christian Borle played the Shubert in a low-budget tour of *West Side Story,* he dazzled as the gangleader Riff but hadn't yet earned enough credits to join the actors' union. A couple of years later Borle, now a full-fledged member of the Actors' Equity union, was back at the Shubert in a tour of *Footloose,* and ended up joining that show's Broadway cast—just as the show was ending its run. Borle's Broadway breakthrough came as the "I'm Not Dead Yet" guy in the Monty Python musical *Spamalot.* Later, in the same year that he was appearing on the guilty-pleasure TV show *Smash,* Borle won a Tony Award as the villainous Black Stache in *Peter and the Starcatchers.* The first national tour of that show ended this past May, which means a more economical second national tour of *Peter and the Starcatchers* is being readied. It'll be built and rehearsed at the Shubert, giving some lucky actor a chance to be the next Christian Borle.

Refusing to rest on its laurels, refusing to take that final bow, this hundred-year-old institution continues to create new stars and craft better shows. The show—and the Shubert—must go on.



school districts, although it falls short of the totals required by the state's highly debated funding formula. Districts don't receive money specifically earmarked for educating students who need language help unless they are applying for grants to comply with mandates for providing bilingual education. The state provided $1.9 million to help schools educate bilingual students in 2013.

Decisions about how a district spends its money are "generated at the local level, and identified by what they need," says Malloy spokesman Andrew Doba. "If a district thinks they need services for a growing ELL population—they've got the additional money to do that."

Doba maintains the change to ECS was done at a time when education funding went up. Overall, districts are getting more money. It was decided that giving extra consideration to ELL students wasn't an effective way of measuring a district's need.

But some disagree with that assessment and believe that if the state does not do more going forward, it will be left with an underserved population, further expanding the achievement gap, which is already the worst in the nation. Indicators of how ELL students currently do on standardized testing signal the gap will only continue to get bigger.

Some, like Hernandez, fear the extra money only comes in when a district starts performing extremely poorly. In the meantime, superintendents of better-performing districts are left watching a rising tide of need and don't get help until the problem is too hard to ignore. He says districts not typically thought of as being in need, like his own, are "left dying on the vine."

"The way it's structured now, I think, will yield two different outcomes for students," he says. "I don't think it's by design, but I can't remember the last time we had a critical review of the way we address that student population—and it's growing."

Hernandez wants a signal that those above him see the issue as a priority, and so far he hasn't. He wants increased funding, but it doesn't stop there.

"I would want to see that people are making it part of the narrative when talking about closing the education gap—as opposed to just talking about African-American or Hispanic students," he says. "Let's close the gap, but let's also understand the gap. Let's understand we have an opportunity gap, we don't have a cognition gap. All someone need to do is look at the projections of the Census bureau and know that this wave is not only here in Connecticut, this is a wave that is coming in the U.S. We need to be able to do a better job of educating these kids."

KEYVAN BEHPOUR

my story **enxhi myslymi**

July 6, 2000, is a day that has come to define who I am.

I was just about eight years old when my parents made the decision to immigrate to the United States of America, with the desire to achieve the "American Dream."

My mother was surrounded by talk of the U.S. after hearing stories and reading letters about her uncles who escaped the communist regime in Albania in the 1950-60s. It ignited desires in her and my father to emigrate in search of a better life.

Since the year I was born, my parents both participated in the annual immigrant visa program, a lottery of sorts that selects individuals at random to immigrate to the U.S. However, they did not realize the importance of the lottery until 1997, when a civil war broke out in Albania and brought political instability with it. Realizing the struggles of our homeland, my parents knew that we needed to leave immediately, taking into account that my father was the general director of audits at Customs Control at the time.

A year after we were accepted for the lottery, we set foot on U.S. soil on that fateful day in July. I remember looking over at my parents and my older sister as our plane was departing, and at such a young age, I could not comprehend why they were overcome with tears.

As time passes, the more I think of that scene, and the more I understand the tears that fell that day. We were leaving financial security, immediate family and close friends to move to a country where we did not know the language, and we did not have jobs, but merely followed many before us in chasing after that "dream."

Following the pattern of my mother's uncles that settled here with their families, we moved to Waterbury, Connecticut. I started the second grade, my sister the seventh, and my parents found jobs in human resources at companies close to home.

I remember that first year bringing an array of struggles, most famously when I was mistaken for a boy because of my short hair, to which my mother humorously responded, "Next time someone tells you that, just pull your pants down." With my knowledge of English also limited to "Bathroom please," I was placed in English as a second language. It also meant mathematics was my favorite subject for quite some time.

However, what has been most difficult for me in immigrating to the U.S. was forming an identity that encompassed two dueling cultures. As an immigrant, I was aware of needing to learn a new language, a new education system and adapting to a different lifestyle, but I never realized what a struggle it would be to answer the question, "Where are you from?"

Being an immigrant inherently brought an identity crisis with it. It made me too Albanian for the Americans, and too American for the Albanians, which made me believe that I did not have a country to call home.

But, from being the second-grader who was mistaken for a boy to graduating from Fairfield University in a year, I can safely say that I figured out where I belong. Instead of not having a country, as an Albanian-American, I now have two.

Enxhi Myslymi is attending Fairfield University, where she is studying journalism.

© JUPITER IMAGES/LIQUID LIBRARY–THINKSTOCK

by Kate Hartman

Surrounded by the beautiful New England foliage, the last thing you want to be thinking about is the depth of Connecticut winters, but now is the time to start winterizing your home. Connecticut's cold months can cause major increases in your utility bills, and if your home is not properly prepared, much of that money can go right out the window or under the door. A little preplanning can save you some money and worry when the temperature plummets.

From simple solutions to full replacements of utility equipment, winterizing your home can be as cheap or as expensive a project as you can afford. Energize Connecticut, a Department of Energy and Environmental Protection program affiliated with the state's utility companies, is a good place to start in making your home more energy efficient. From quick do-it-yourself fixes to information about professionals and tax rebates, energizect.com shows you how to get the biggest bang for your buck.

"People should understand that everyone can take control of their own energy costs," says Diane Duva of the Office of Energy Demand at DEEP's Bureau of Energy and Technology Policy. "People can make sure they're getting the best value out of their home by winterizing. It does pay back for people."

There's a lot you can do—*inexpensively*—to lower fuel costs. And resources are here for bigger moves, too.

Windows/Doors

Reducing drafts is one of the easiest and most crucial steps in winterizing your home. According to the U.S. Department of Energy, drafts can waste between 5 and 30 percent of your home's energy. These major energy suckers can be fixed with various solutions including putting draft snakes under your doors, caulking door frames and placing plastic over windows. You can purchase and install these materials yourself or hire a professional to do it for you.

To begin this process Enoch Lenge, an energy-efficiency expert at Connecticut Light and Power and Yankee Gas, recommends investing in Energize Connecticut's Home Energy Solutions service. Energy professionals will spend time in your home identifying where air is leaking and then fill the cracks with weather stripping or caulk on the spot. They will also give you 25 new light bulbs (another easy way to significantly reduce your energy bills), wrap your hot water pipes and seal your duct work, all for about $99. Energize Connecticut pays the remainder of the bill, and this service reportedly saves the average homeowner up to $200 in energy costs over the course of a year. Sign up at *energizect.com* or by calling (877) 947-3873.

Insulation

"Another thing that really does pay off is insulating your attic and the ceiling of your basement," says Duva, "essentially making a [barrier] between your living space and non-living space. That kind of insulation is relatively easy because it's accessible. It's critical to every home."

Through the Home Energy Solutions consultation, professionals can assess how much insulation you currently have in your home and what you should ideally have. Lenge explains that for the average 1,500-square-foot home, upgrading the insulation can save between $80 and $100 per year, and the average return on investment takes only two years with the program's rebate option.

Hoses/Pipes

For the freezing New England winters we've all come to expect, insulating pipes is a must. Purchasing the pre-slit foam sleeves at your local hardware store is an easy fix that will help you avoid freezing or bursting pipes while also reducing hot water costs.

Also, be sure to drain your hoses and air conditioners to avoid freezing and breaking next summer. It's not a bad idea to go one step further and store them inside.

Furnace

Furnace filters should be replaced every month during the heating season (that can be from November through March if Connecticut is hit with a particularly tough winter). Check the filter regularly and change it when it's dirty. This can lower your utility bills, both in the winter and in the summer, and it can increase the life of your furnace.

The initially more expensive option is to replace the furnace with a more energy-efficient model. "The furnaces today are far more efficient than even 20 years ago,"

© DORLING KINDERSLEY–THINKSTOCK

says Duva. "It's a really good way to save energy. It may take a little more time to get your money back on that, but it is an important step." When shopping, look for the Energy Star label to see which models save the most energy—and money.

Financing exists to make this purchase a little more manageable, including paying back the loan on your utility bill. "The upfront cost is often a barrier for people," says Duva. "We've worked out a way to make it possible to balance that cost out over several years."

There are also bundle options that reduce the cost if you complete multiple upgrades at one time. Visit Energize Connecticut's website for more information on cost-saving programs.

Gutters

Cleaning your gutters is a consequence in this area of the beautiful fall foliage we New Englanders love. Gutters should be cleared during the mild days of fall before it gets too cold and icy. A blockage can cause stagnant water, which could attract unwanted wildlife such as mosquitoes, or it can result in water damage to the interior and exterior of your home. Check your gutter system seasonally and remove blockages as needed. You can also hire a professional if you're physically not up to the task or cleaning gutters seems particularly unappealing. Some businesses may offer winterizing packages to encourage getting it done before winter really sets in.

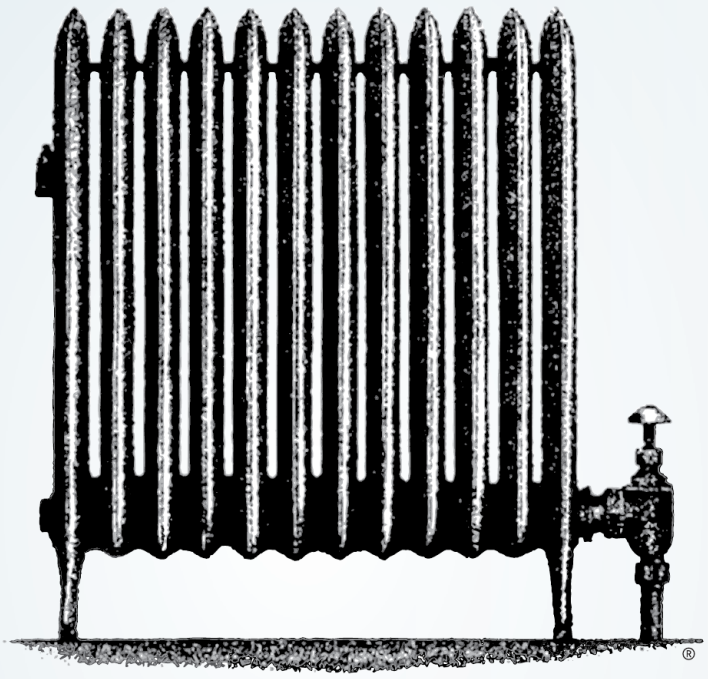
Winterizing your home doesn't have to be an expensive project. Some of these small steps can significantly decrease your utility bills and make your home more energy efficient, which can save money now and in the long run. According to DEEP, Connecticut residents saved more than $29 million through energy efficiency in 2013 alone. That's as much energy as 8,280 homes use in an entire year.

"Connecticut is really committed to making energy-dependent [residents] feel comfortable in controlling their lives. You can do more than you realize—taking control of how you light your home, how you heat and cool your home," says Duva. "People should assess what their usage is. Saving energy is one of the most important things you can do to make the world a better place."

© JUPITERIMAGES/LIQUIDLIBRARY—THINKSTOCK

DISCOVER THE CHARM of Early New England Homes
www.EarlyNewEnglandHomes.com
Our 1750s style cape home building system boasts beautiful timbered ceilings, a center chimney, wide board floors and custom, handmade features in the convenience and efficiency of a new home.
Our model is open:
Mon-Fri 8-4:30, Sat 9-3
Early New England
HOMES®
by country carpenters, inc.
26 West Street
Bolton, Connecticut / 860.643.1148

Central Air Conditioning



for homes with hot water or steam radiator heat!

Over **10,000 systems** installed!

Little or no remodeling required!

THE solution for older homes ***without*** **existing ductwork!**

Sila
heating & air conditioning

203.323.9400
sila.com

The Unico System® LENNOX®

Serving you our best!

Reserve now for Holiday Parties!

BEST ITALIAN

MOST ROMANTIC

CONNECTICUT MAGAZINE READERS' CHOICE RESTAURANT 2014

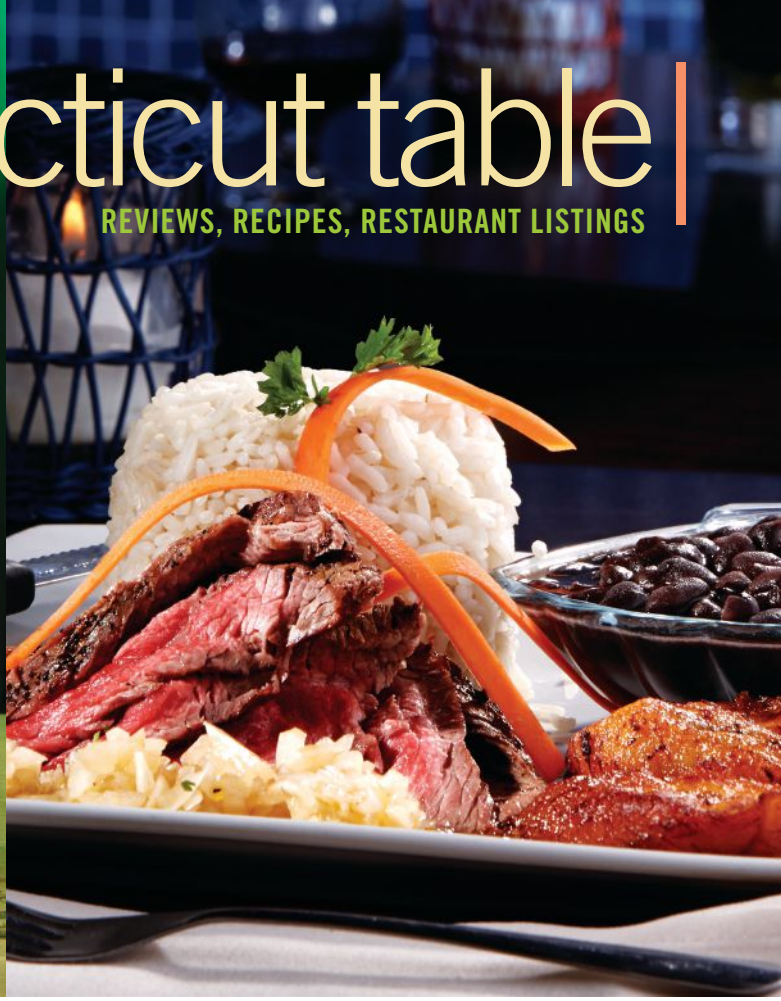
BEST SERVICE

BEST OUTDOOR DINING

Goodfellas
RESTAURANT

SECOND ANNUAL BEST OF New Haven living 2014

702 State St. | New Haven, CT | 203.785.8722 | goodfellasrestaurant.com | Reservations Recommended



High Spirits, Haute Cuisine

BY ELISE MACLAY

TWO HOTSPOTS HEADED BY CREATIVE MINDS WHERE THE FOOD IS AS FAB AS THE DRINK.

Beer bars, wine bars, tequila bars, whiskey bars, rum bars, big and small holes-in-the wall . . . all are shaking things up in the beverage department and serving up dishes by seriously good chefs who dazzle. Let the good times roll.

Zafra Cuban Restaurant & Rum Bar ★★

New Haven

With a collection of over 300 different kinds of rum—one of the largest in the country—Zafra in New Haven is Connecticut's first rum bar. Small, dark and atmospheric, it's on the fringe of trendy Ninth Square and on the edge of being cool. Hemingway's Havana is long gone, but with lazily turning ceiling fans, vintage posters touting "Havana, the Paradise of the Caribbean" and a portrait of owner Dominick Splendorio's Cuban grandfather over the bar, Zafra evokes the dreamy romance of it all.

A big draw is the subtle and sometimes fanciful take on Cuban soul food whipped up by multitalented Japanese chef Tadahiro ("Haya") Hayasaka. A Japanese chef cooking Cuban? Believe. Culinary training in Japan is notably rigorous and chefs who master it acquire knowledge and techniques (and in Haya's case a poetic sensitivity) applicable to more than one culinary genre. In New Haven, chef Hayasaka has cooked at Japanese restaurants and sushi bars and most recently, as appetizer chef at New Haven's four-star French brasserie, Union League Cafe. Zafra, with its bold and bright Cuban flavor profile, lush tropical fruits, exotic spices and rum drinks, exhibits yet another facet of this talented chef's creativity.

Our meal began with a showy presentation of "Ceviche for 2." With shrimp, scallops, avocado, tomato, red onion and cucumber heaped in three coconut shells, each adorned with narrow, ribbon-like strips of crispy tostones, it challenges description. The 4th of July on a plate?

Let's not get carried away . . . okay, let's. There were lots of delicious, eye-catching dishes to come. The most memorable was the most unlikely: tilapia. Omnipresent on menus, and in my opinion, omniblah. I ordered it at Zafra only because I was with a friend, a Zafra regular, who raved about it—with good reason. Crusted with crispy, crunchy coconut, perfectly cooked and topped with mango salsa, this was a fish dish worth coming back for. We also liked Zafra's gentrified version of street food—deep-fried cornmeal empanadas filled with a choice of beef, mango chicken or spinach, and jack cheese; and huge, incredibly fresh, sweet shrimp on skewers, grilled with a shimmering rum glaze, were equally pleasing. Cuban dumplings filled with seasoned pork turned out to be fried, not steamed—possibly a bit ill advised—but a gorgeous, dark rum dipping sauce elevated these little packages of dough from glum to glorious.

But for my money, Zafra's entrées are its strength. A grilled boneless rib-eye steak was a case in point. Supremely tender and exceptionally flavorful, it needed little, if any, enhancement but Zafra ratcheted up the excitement with its own secret adobe spice rub. Chimichurri

JEFF KAUFMAN

Rum cocktails reign supreme at Zafra, while entrées are designed to perfection. Above, a zesty chimichurri sauce flavors a thinly sliced Churrasco steak.

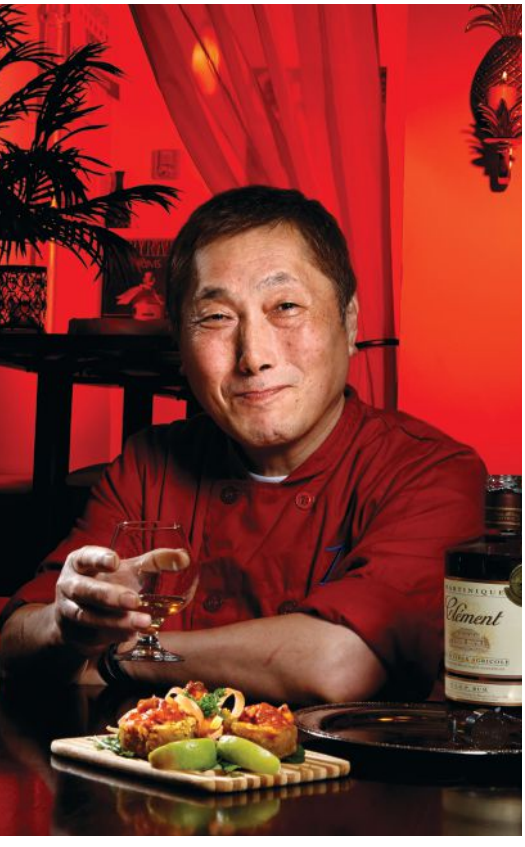
The extraordinary talent of the versatile Tadahiro ("Haya") Hayasaka (below) is reflected in imaginative, visually exciting food and drink creations. A coconut-crusted tilapia (right) and below it the interesting Havana Sampler are pleasing in every way.

Big lure: Zafra's always friendly, lively bar scene (right, below).

sauce, served on the side, pales in comparison. I'd say skip the sauce and let the spice rub do its thing. On the other hand, a guava barbecue sauce turned a pleasant little filet of salmon into a dish to remember.

When it comes to "authentic" dishes like lechon asado (which Spain, Puerto Rico, the Philippines and Cuba all claim as their "national dish"), ingredients, recipes and methodology differ contentiously enough to start a war. Although I have enjoyed many a festive pig roast on a palm-fringed beach on Vieques Island off the coast of Puerto Rico, I am not about to enter the fray—there is really no right or wrong way to make this multinational pork dish. Suffice to say I liked Zafra's version, affordably priced at $17, slow roasted and topped with sautéed onions. So let's drink to lechon asado—yours, mine, theirs—and go on to Zafra's dessert list.

It's short, perhaps because there are so many scintillating sweet rum drinks one might choose in lieu of dessert. But the sinfully decadent rum-soaked bread pudding should not be missed, the tres leches cake is excellent, and for me, the mango sorbet is the ideal cool-down after an exhilarating meal.



Notwithstanding its 300 rums, Zafra is no posh Tropicana nightclub-style watering hole. The bar is not topped with Carrera marble or even vintage tin. The back room is furnished with nondescript bare wood tables and straight-backed chairs. *Interior Design* magazine is not expected to call for a photo shoot anytime soon. But Zafra proffers something rarer, a trip back in time to a neighborhood bar on a side street in old Havana a couple of blocks from the Malecon.

Zafra Cuban Restaurant & Rum Bar
259 Orange St., New Haven
(203) 859-5342, zafrarumbar.com

Open Mon. 4 to 10 p.m., Tues. and Wed. 11:30 a.m. to 10 p.m., Thurs. and Fri. 11:30 a.m. to 12 a.m., Sat. 4 p.m. to 12 a.m., Sun. 4 to 10 p.m. Price range: appetizers $8.95 to $16.95; entrées $14.95 to $24.95. Wheelchair access. Major credit cards.

Republic ★★½
Bloomfield

Republic in Bloomfield calls itself a gastro pub and whiskey bar, a modest claim considering what it has to offer: more than fifty beers on tap, in cans or bottles; twenty wines by the glass and more in bottles in the wine cellar; an impressive collection of spirits including ryes, small-batch and single-barrel bourbons, single-malt and finely blended scotches.

Virtually all of the above, rows and rows of bottles, are displayed on glass shelves above the bar and in glass cases below, catching the light and saying "try me." Imagine the specialty drinks a creative bartender, aka mixologist, could come up with. Republic has one, and the night we were there we could have had a strawberry basil martini, a maple bourbon milkshake and even a Sazerac, the cocktail that time forgot. Made with buffalo trace bourbon, absinthe, Peychaud's bitters and a lemon twist, it dates back to 1859 when it was

JEFF KAUFMAN

RATINGS ★★★★ Extraordinary ★★★ Superior ★★ Very Good ★ Good Fair Poor

the signature drink of The Coffee House in New Orleans.

We could have dined at the stainless-steel bar to watch our drinks poured, shaken or stirred, or at the marble counter in front of the pizza oven, at a communal table or at a high-top in the thick of the with-it scene, but we asked for a table on the balcony where it was calmer and we could concentrate on the food. Hey, it's my job. Yes, it's fun as the menu signals it will be—with "Small Bites, Big Bites, Flatbreads, Between the Buns, Everything Green" and items like a pushcart hot dog or a corned beef Reuben you might want but not expect in a place that also serves coq au vin.

Intrigued, we began to explore both ends of the culinary spectrum, starting with nibbles such as parmesan popcorn (addictive) and bacon-wrapped dates like your grandmother might have served to her bridge group. But forget Grandma when you order the deviled eggs. Those mild-mannered little stuffed eggs are daubed with Sriracha, a fiery red chili sauce ubiquitous in Asian restaurants where aficionados douse everything in sight with it. Recipes for Sriracha vary (a popular brand comes in iconic red rooster bottles) but they're all hot as Hades. Two of us loved it, one scraped it all off. I settled for a tiny dab. Fire-eaters might request more.

Asian barbecued ribs, on the other hand, were as approachable as they were delicious, with just the right balance between hot and sweet in an alluring rich dark sauce with hints of oriental spices.

A "Cuban sandwich," ordered because the person who ordered it wanted "something light," delivered more than expected: an opulent sandwich stuffed with pulled pork, sliced ham, Swiss cheese and dill pickles—plus, a cone of French fries in a wire basket. All disappeared, diet be damned.

I ordered a Caesar salad because the menu indicated that you could have it with white anchovy and/or toad-in-the hole (brioche toast drizzled with truffle oil and topped with a soft-cooked egg). I make a mean Caesar salad, close to the New Orleans original, but it's a lot of work, including tableside preparation. I didn't expect tableside drama at Republic but I said yes to both salad options because it sounded like a near-classic flavor replication. It wasn't. The presentation was showy, but it didn't work. A whole anchovy hiding in greenery startled the taste buds without flavoring the romaine. The toast soaked up the egg yolk and was hard to distribute into or onto the lettuce leaves. Garlic was lacking. Parmesan was not offered. Bottom line: Bland conquers Caesar. Moral: Market research reports that anchovies and soft eggs are loved by some and despised by others. Ergo, you can't please all of the people all of the time and sometimes (if it means messing with a traditional recipe) it's better not to try.

Big Bites were bolder and better, and some were great, especially those that departed from the playbook, including an über burger beyond the wildest dreams of gourmet and gourmand, daringly dubbed "Heart Attack Burger."

The burger is splurge food of a high order. Lush, lavish, melt-in-the-mouth delicious, it consists of domestic Kobe beef, a huge slab of foie gras, black truffles, brioche and a truffle demi-glace dipping sauce and goes for $49. Serving it "with a bottle of Darioush" ups the price to a jokey 200 bucks, but if you've got the dough, they've got the goods. We skipped the cabernet and ordered one H.A. Burger for three of us to share. Big spenders might want to pig out but we were on a tasting mission—and a budget. Did it taste like a million bucks? Not really, but with the heftiest slice of foie gras I've seen on a plate in a long time, it sure was rich.

Not to worry: Republic offers lots of interesting entrées for a lot less.

Coq au vin for $17, for example. While adhering closely to my favorite coq au vin recipe (attributable to Auberge Pyrénées-Cévennes, a famous Parisian bistro in the 11th Arrondissement), the chef at Republic braised the chicken in Riesling instead of Burgundy, which changed everything—delightfully. Serving it over papparelle was a nice idea, too. Barramundi en Papillote for $26 was a winner, cooked and served in a parchment envelope the size of a dinner plate. Opening the package, with a whoosh of fragrant steam, revealed firm, white, boneless fish, perfectly fresh, perfectly poached with a dice of colorful vegetables—sun-dried tomatoes, asparagus, yellow squash and fingerling potatoes. Basil pesto was served alongside.

The showcase of the dessert list was a kid-in-a-candy-store experience called "Sweets Under Glass," samplings of five different treats presented on a cake stand under a glass dome. Ta-dah!

Aside from a disappointing dumbed-down baked Alaska, the other desserts—bread pudding, crème brûlée and tiramisu—were also good, and the Maple Bourbon milkshake, which sounds silly, was sybaritic. As the menu puts it, quoting Edgar Allen Poe: "Fill with mingled cream and amber. I will drain that glass again."

Republic, 39 Jerome Ave., Bloomfield
(860) 216-5852, republicct.com

Lunch: Mon. to Fri. 11:30 a.m. to 5 p.m. Dinner: Mon. to Thurs. 5 to 10 p.m., Fri. and Sat. 5 to 11 p.m. Sun. 4 to 9:30 p.m. Price range: appetizers $5 to $16, entrées $15 to $33, desserts $7 to $12. Wheelchair access (first floor). Major credit cards.

Table Talk

BY ELISE MACLAY

Westport's historic Town Hall has lamb arepas with tomato-ginger jam and Panko-crusted oysters with bacon fufu on the agenda now that the building has been repurposed to house shops upstairs and a new restaurant downstairs. ***Tierra*** is a cosy boîte resembling a basement bistro in Paris, but it's decidedly not French. Its cuisine is a blend of South American, nuevo Latino, farm-to-table and contemporary American, done with a light touch. Expect surprises because chefs Susan Torres and Darren Carbone, a husband-and-wife team, like to use seasonal ingredients in creative new ways, and Tierra itself thinks outside the box. For example, in addition to lunch and dinner, there is a siesta menu in the late afternoon. Where else can you go for a lovely little meal between 3 and 5 p.m.? *(203) 557-4850, tierrawestport.com*

West Hartford has one of the most diverse collections of restaurants in the state. Could there be room for one more without duplication? A base uncovered? A niche unfilled? Turns out there was, and about a year ago the enterprising owners of Hot Basil filled it with ***HB Seafood***, on New Britain Avenue in West Hartford. A modern take on Connecticut's beloved seashore clam shacks, HB Seafood will take you back. Flip-flop ambiance, inexpensive, with paper napkins and plastic forks—and very fresh seafood. Clam chowder, whole belly fried clams, fish and chips . . . beach treats to eat in or take out. Beer and wine in plastic glasses. No desserts, but hey, that's what D.Q.s and gelaterias are for, right? *(860) 206-9466, hbseafood.com*

Gastropubs are where you find them, even in neighborhood bistros or if they don't characterize themselves as such. And if at first glance, the menu doesn't look all that exciting, you might be surprised, as I was on my first visit to ***50 West***, a newish bistro in Plainville. The menu is straightforward without fancifully named dishes and blessedly free of laudatory adjectives and adverbs. But look again. Duck wings instead of chicken wings on the snack list, goat cheese balls with orange jalapeño marmalade and smoked oysters with rhubarb mignonette. And entrées like the salmon over fennel and mushroom slaw, with lentils and mustard seed beurre blanc. Back story: Executive chef Niels Van Galen, who cooked at Max Fish in Glastonbury, is a stickler for making everything from scratch—including pickles, jams and jellies, corn bread, aiolis and salad dressings. Moral: The bluebird of culinary happiness might be in your own back yard. *(860) 351-5066, 50westct.com*

THEY KEEP ON TRUCKING

Connecticut's love of food trucks means lots of great meals on wheels

In July, we served up a sampling of some of the best gourmet food trucks on the road. It was just in time for the inaugural Connecticut Food Truck Festival, held at the North Haven Fairgrounds. Thousands swarmed the event, waiting in long winding lines to sample a selection of Connecticut food trucks. The public response surprised everyone, particularly the area police, who were not aware that the event was going to take place.

The incredible turnout proves just how crazy Connecticut is for food trucks, and it makes perfect sense. These mobile kitchens are serving up quality food akin to that of some of the best restaurants, but at a much lower price point.

As soon as we published our first roundup, we knew we had missed a bunch of equally delicious mobile options. That has prompted us to offer food trucks round two. Enjoy!

TONY'S ORANGESIDE DONUTS

For a doughnut that's unlike any other, you don't want to miss the traffic-cone-orange truck rolling down the streets of New Haven. Founder Anthony "Tony" Poleshek Jr.—often dressed in a vibrant orange fedora and a company T-shirt that reads, "Happiness Squared"—is the proud co-owner of the new Tony's Orangeside Donuts truck. The fresh, baked-daily square doughnuts come in a variety of flavors—from old-time classics like glazed and powdered, to wild confections like Mounds and cheesecake Danish. Poleshek says he likes to stroll down the candy aisle for inspiration and two of his creations, Snicker's bar—peanuts, chocolate and caramel on top of a doughnut—and Samoa Girl Scout cookie—toasted coconut with drizzles of chocolate and caramel—are just some of the major crowd-pleasers. One bite of this unconventionally shaped doughnut, and you'll swear off round doughnuts forever.

(844) 438-3668, orangesidedonuts.com, facebook.com/Orangesidedonuts, twitter.com/square_donuts

NEW HAVEN PIZZA TRUCK

You can find the red 1946 International Harvester fire truck parked on the streets of the city, but it won't be putting out any fires—owner Frank Bernardo repurposed the truck to fit an imported Italian wood-fired brick oven. For classic, New Haven-style pizza, go for a slice of margarita, or try one of Bernardo's specialties like spinach and sausage, shrimp florentine or clams casino. The tomato and basil pizza—thin crust topped with fresh sliced tomatoes, mozzarella, chopped garlic and black pepper—is absolutely mouthwatering, but the mashed potato pizza—with caramelized onion and bacon—is a definite fan favorite. And no need to juggle with your pizza on the sidewalk—wooden tables are set up right beside the truck and jazz music plays from radio, a step-up from the typical food truck dining experience.

(203) 427-1383, newhavenpizzatruck.com

NEW ENGLAND APPLE FRITTERS

Fair season is beloved in Connecticut because of the memories it evokes—farm animals, tractor pulls, carnival rides and fried food. The New England Apple Fritter truck has been part of that nostalgia for more than 40 years, offering fairgoers a little piece of (sugar-coated) home. The business has been family-owned and -operated since 1973. Fritters are made on the premises using the same recipe originated by current owner Diana Flower's parents when they first began selling the treats. This concession truck sticks to what it's good at. They're not trying to reinvent the wheel here, but when the wheel tastes this good—an airy fritter with apple undertones, served hot and topped with sugar—why would you want to? Flower, who runs the truck with her husband, is working on a frozen fritter as a wholesale product. They set up at 12 fairs throughout the year, including the Goshen Fair (the event that started it all), which took place over Labor Day weekend. Come by and try these New England treats for yourself.

(914) 906-1188, newenglandapplefritters.com, facebook.com/pages/New-England-Apple_Fritters

THE GREEN GRUNION

In his second year in business Paul Mannion has developed a following among Connecticut foodies who flock to his brightly painted Danbury burrito truck, the Green Grunion, to enjoy California-inspired burrito perfection. The truck features addictively good San Diego-style burritos, which Mannion explains are precision dishes with select, carefully prepared ingredients that are tightly wrapped in a smaller, slightly grilled tortilla. Mannion refers to his burrito-making process as "rolling n' slingin'." Whatever you call it, Mannion's burritos are rolled-up works of culinary art. Try the Pollo (Bell & Evans chicken, pico de gallo, guacamole, cheese and crème), the Cali (marinated steak, French fries, pico de gallo, guacamole, cheese and crème) or Veggie (bell peppers, onions, and mushrooms pico de gallo, guacamole, cheese and crème). The Green Grunion is open for lunch most days, and sometimes for breakfast. It can be found most often at Lake Kenosia Park (10 Christopher Columbus Ave., Danbury), but check the truck's Twitter or Facebook feed for daily updates on hours and the day's location.

(858) 926-6263, facebook.com/TheGreenGrunion, twitter.com/TheGreenGrunion

THE BOUNTY TRUCK

The Bounty Truck is new on the food truck scene this summer. Opened in June, the modestly decorated black truck has been making the rounds at Fairfield County farmers' markets, serving up quality all-beef grass-fed burgers. The menu may be short with just a handful of burgers available at an event but that's only because they've just gotten their legs under them. Chef Chris Vacca says he plans to put more specials on the menu including a salmon burger and lamb burger. Currently the team is offering up their take on an all-American burger, the Bounty Burger, complete with all the fixings—lettuce, tomato, onion and special sauce. They also do a Bacon Blue Burger with bacon and blue cheese, and a Vegetarian Burger, but Vacca says the most popular item is typically the Bordelaise Burger, which comes piled with caramelized onions, aged gruyere and Malbec butter. That particular burger, which Vacca has been making for about 12 years at different restaurants, epitomizes the Bounty Truck's food ethos—elevated American burgers made from the best ingredients. Get your burger with hand-cut fries on the side.

(203) 493-1396, bountytruck.com, facebook.com/bountyft, twitter.com/Bountyft

HARDCORE SWEET CUPCAKES

From Chicken N' Waffles to Coffee N' Donuts, the Hardcore Sweet Cupcakes Truck has numerous novelty cupcakes to choose from. Co-owner Nicole Braddock, the mastermind behind the cupcakes, creates a variety of wild flavors and the wacky names, like a corn bread and pork Hungry Man or spinach and pea Popeye. The most popular cupcake—as hard as it is to believe we can narrow it down to just one—is The "D": a flavorful red velvet cake with cookie crust and chocolate chips baked in and topped with a rich cream cheese frosting and a cookie on top. Hardcore Sweet Cupcakes also makes delicious vegan and gluten-free treats like a rum-infused coconut and pineapple Jimmy Buffet cupcake. For adult hardcore cupcake lovers, the bakery makes a number of "cupcake cocktails." Try a Cosmopolitan-flavored Samantha Jones or go for the Irish Car Bomb—a chocolate cake with Jameson filling and topped with Bailey's Irish Cream frosting.

(203) 768-0200, hardcoresweetcupcakes.com, facebook.com/HardcoreSweetCupcakes, twitter.com/HardcoreSweetCT

GMONKEY

Vegetarians and vegans out there probably already know about this rolling gem, but gmonkey should be on everyone's radar. The food offered at this mobile kitchen (which is eco-friendly running on bio-diesel) is delicious regardless of your dietary preferences. (As non-vegans, we'd recommend the Downward Dog Blackbean Burrito to anyone anytime.) Award-winning vegetarian chef Mark Shadle and Ami Beach launched gmonkey in 2010, and have been bringing their "farm-2street" ethos to hungry patrons ever since. The truck is based out of Durham and a regular at the Billings Forge Farmers Market in Hartford and similar sustainable markets around the state. The G Fries are a must try—golden-fried sweet potatoes served with smoked ketchup. The Grilled G is also worth a taste. A vegan grilled cheese may seem inherently backward to non-vegans but the Daiya cheese served with basil pesto, caramelized onions on Shale Farm bread is uniquely delicious.

(860) 759-8880, gmonkeymobile.com, facebook.com/gmonkeymobile, twitter.com/GMonkeyMobile

PIEROGIES ON WHEELS

Native of Poland Ela Nogas opened Pierogies on Wheels this year and is serving authentic Polish pierogi with her daughter, Magda. Using only quality ingredients, this mother-daughter team cuts, fills and pinches all of the pierogi for a true homemade taste. The dumplings, made from a light, thin dough and stuffed with fresh vegetables, cheese or meat, stay true to the traditional Polish recipe. The three classic varieties—potato and cheese, ground pork, and sauerkraut and mushroom—are served sizzling hot and can be topped with your choice of either sautéed onions, sour cream or crispy bacon bits. So for authentic handmade Polish pierogies, make sure to track down Pierogies on Wheels.

(203) 923-7705, pierogiesonwheels.com, facebook.com/pierogiesonwheelsCT

THE WHEY STATION

Husband-and-wife team Joshua and Jillian Moskites—both of whom studied in the culinary program at Johnson and Wales—decided three years ago to start up their own food truck dedicated to gourmet grilled cheese and The Whey Station was born. Focused on using quality ingredients, including local sources when possible—such as breads baked by Fabled Foods of Deep River—the Whey Station creates melty masterpieces that are a long way from the same old grilled cheese. Some treats: The Nola mixes munster spicy Andouille sausage, sautéed peppers and onions and a homemade chipotle sauce; the Buffalo Soldier features blue cheese spread, buffalo chicken, celery and pickled jalapeños; and the Croque Madame includes ham, fried egg and bechamel cheese sauce. The "basic" monger is even a blend of five cheeses. The

Whey Station is based in Middletown, but often can be found in Bushnell Park as well as special events and concerts around Hartford year round—upcoming locations are usually posted at the beginning of each week on Facebook and Twitter. The Whey Station was also recently featured on "Connecticut Style" in the "Food Truck Friday" segment.

(860) 342-8737, facebook.com/thewheystation, twitter.com/wheystation

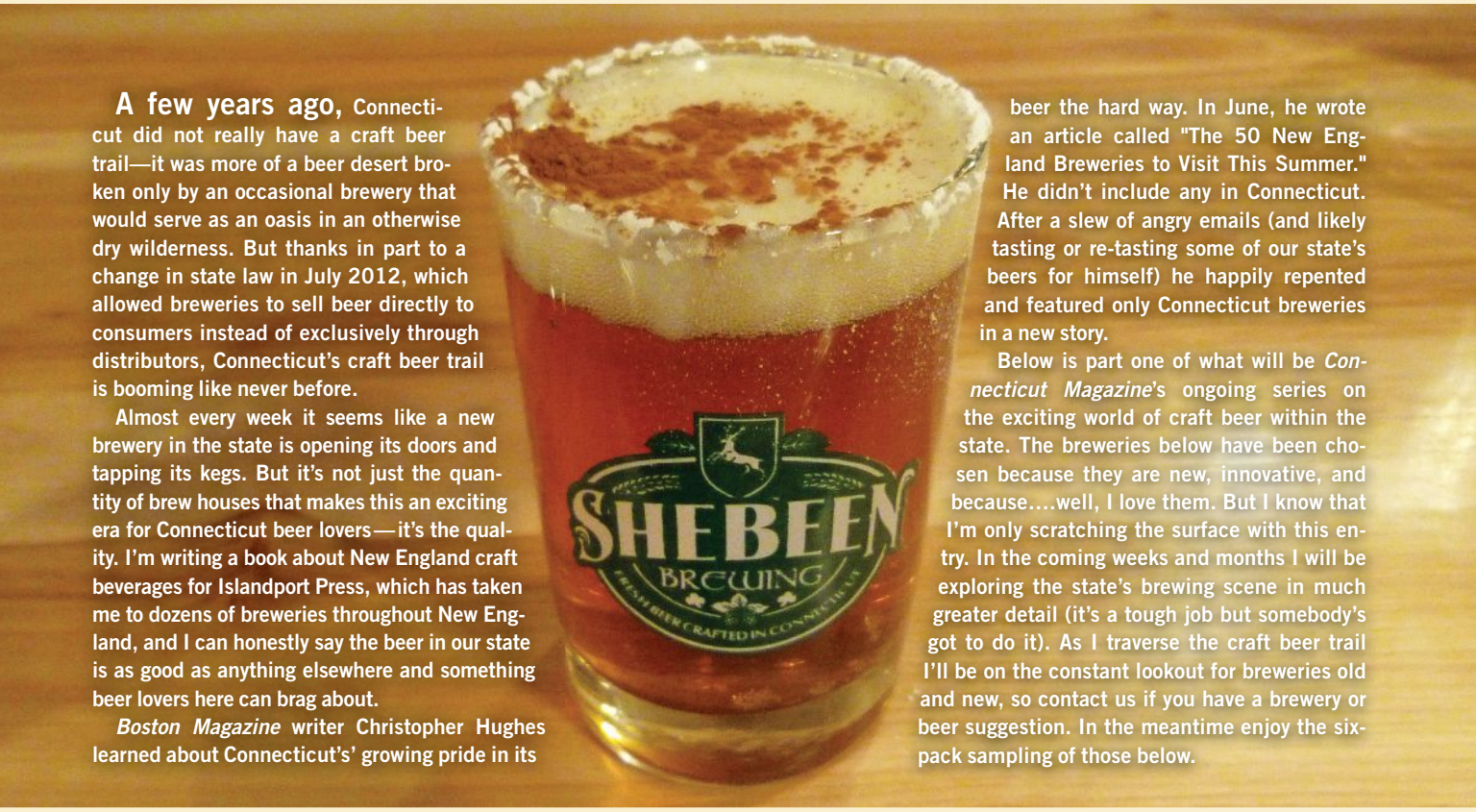
CHRISTOPHE'S CREPES

Christophe Ensenat, a classically trained French chef, sets up his bright yellow truck on the streets of Fairfield almost every day, serving a slew of sweet and savory crepes to hungry passers by. His delicate whole wheat crepes are filled with delicious combinations like ham and mozzarella cheese; French brie, fresh apples and turkey or ham; Nutella and bananas; or chocolate and shredded coconut. Every couple of days he adds two specials to the menu, a sweet and a savory option. From his rolling kitchen, Ensenat has introduced many residents to crepes for the first time and says he enjoys opening people's minds. He opted for a food truck over a traditional restaurant because he likes to see different places and serve different people. One day he'd like to open a restaurant but for now he's happy on the truck. Most days Cristophe's Crepes can be found on Post Road in Fairfield between 11:30 a.m. and 2 p.m.

(646) 596-6879

Sampling the Local Product

BY ERIK OFGANG



A few years ago, Connecticut did not really have a craft beer trail—it was more of a beer desert broken only by an occasional brewery that would serve as an oasis in an otherwise dry wilderness. But thanks in part to a change in state law in July 2012, which allowed breweries to sell beer directly to consumers instead of exclusively through distributors, Connecticut's craft beer trail is booming like never before.

Almost every week it seems like a new brewery in the state is opening its doors and tapping its kegs. But it's not just the quantity of brew houses that makes this an exciting era for Connecticut beer lovers—it's the quality. I'm writing a book about New England craft beverages for Islandport Press, which has taken me to dozens of breweries throughout New England, and I can honestly say the beer in our state is as good as anything elsewhere and something beer lovers here can brag about.

Boston Magazine writer Christopher Hughes learned about Connecticut's' growing pride in its beer the hard way. In June, he wrote an article called "The 50 New England Breweries to Visit This Summer." He didn't include any in Connecticut. After a slew of angry emails (and likely tasting or re-tasting some of our state's beers for himself) he happily repented and featured only Connecticut breweries in a new story.

Below is part one of what will be *Connecticut Magazine*'s ongoing series on the exciting world of craft beer within the state. The breweries below have been chosen because they are new, innovative, and because....well, I love them. But I know that I'm only scratching the surface with this entry. In the coming weeks and months I will be exploring the state's brewing scene in much greater detail (it's a tough job but somebody's got to do it). As I traverse the craft beer trail I'll be on the constant lookout for breweries old and new, so contact us if you have a brewery or beer suggestion. In the meantime enjoy the six-pack sampling of those below.

Shebeen Brewing, Wolcott, (203) 514-2336, shebeenbrewing.com

Hours: Thurs.-Fri., 5-9 p.m., Sat., 12-7 p.m., Sun., 12-5 p.m.

This brewery (which takes its name from the Gaelic word for speakeasy) is located in an unlikely, small space beside a kitchen showroom. Inside, head brewer and co-owner Rich Visco is engaging in some unusual brewing. The brewery's signature offering is the Cannoli Beer, an Italian pastry-flavored concoction served with shaved chocolate and a Margarita-style sugar rim on the glass. Other rotating beers include Cucumber-Wasabi and Bacon Kona Stout (yes, it's made with real bacon). Though these beers sound gimmicky, they're not. The unusual ingredients are not forced or overdone; even the cannoli flavors of the Cannoli Beer are subtle and amazingly not too sweet. However, less-adventurous beer drinkers need not worry, Visco is also skilled at creating more traditional IPAs and stouts.

OEC Brewing, Oxford, (203) 295-2831, oecbrewing.com

Hours: Sat. 12-7 p.m.

Another brewery that marches to the beat of its own drummer (yeast strain) is this apothecary-themed brewing upstart that opened its doors in June. OEC stands for Ordinem Ecentrici Coctores, Latin for "Order of the Eccentric Boilers" (or brewers). The name is a tongue-and-cheek ode to the secret societies of the past, but secret-handshakes are not needed to join the fun—all one needs is a love of eccentric, innovative beer. The brewery is dedicated to recreating German and other European styles of beer from the days before modern brewing styles were developed roughly over the last 150 years or so. The unpasteurized, unfiltered results are complex, intriguing and delicious, and include a variety of sour beers, an intense unforgettable style of brew.

Half Full Brewery, Stamford, 203-658-3631, halffullbrewery.com

Hours: Thurs.-Fri. 4-7 p.m., Sat. 1-5 p.m.
Tours: Saturday, 3 p.m.

"You used to be able to put out a mediocre beer and it was fine because there wasn't a lot of craft beer options," says Conor Horrigan, founder of the decidedly un-mediocre Half Full Brewery, which burst onto the Connecticut beer scene in 2012. At the ripe old age of two, Half Full is one of the elder statesmen of the new wave of craft brewing in the state.

Horrigan, a native of Litchfield, had the idea for the brewery after walking away from Wall Street. The company is dedicated to optimism or what he calls "hoptimism"—all the beers have sunny-sounding names and the actual brewery space is adorned with optimistic Dale Carnegie-style quotes. But what truly gets me looking on the brighter side of life is the taste of the beer itself—rich and full of flavor, but still approachable for craft beer newbies. As Horrigan puts it, there's enough hops to add character to the beers but not make them "so bitter they strip the enamel off your teeth."

Firefly Hollow Brewing, Bristol, (860) 845-8977, facebook.com/FireflyBrewing

Hours: Thur.- Fri., 2-8 p.m., Sat., 12-8 p.m., Sun. 12-5 p.m.

Entering this brewery, located in a renovated space in the back of the former New Departure factory building in Bristol, feels like walking into the set of a sleek Steampunk film. Celtic music plays over the PA system, there's no TV, and retro lamps (some with beer growlers as lamp shades) illuminate the place with a soft glow. This place is cool, and it only gets better once you try the beer. Opened a year ago,

this brewery was financed with the help of a $40,000 Kickstarter campaign, and has already garnered a loyal following. Chief brewer and founder Dana Bourque's most popular creation is Toadstool Stout—a must-drink for Guinness lovers—but all of his concoctions are winners and well worth a try.

Beer'd, Stonington, (860) 857-1014, beerdbrewing.com

Hours: Fri. 5-9 p.m., Sat-Sun., 1-5 p.m.

Beer lovers will want to do themselves a favor and seek out this brewery tucked into a former velvet mill in Stonington. It's so small that it's not even considered a microbrewery—instead it's a nanobrewery—but the carbonated creations of proudly bearded brewer Aaren Simoncini have been making big waves in the state's burgeoning craft beer industry.

Sampling this beer will likely require a pilgrimage to New London County, as it is hard to find outside the immediate Stonington area and even there it can be difficult. It is served in only five locations beyond the brewery; other local bars and restaurants are so desperate to carry Beer'd, they offer to pick up kegs. One taste of the Whisker'd Wit will tell you what all the fuss is about—this refreshing witbier is tasty work of liquid art. If you do travel to the brewery, the tasting room is sleek and modern and the samples are free as long as you're buying a half or full growler to take home. And after a few samples you'll want to take home at least a growler or two.

Two Roads, Stratford, (203) 335-2010, tworoadsbrewing.com

Tours: Fri. 6:30 p.m., Sat. every hour on the hour between 1 and 5 p.m., and Sun. 1, 3, and 5 p.m.

Since it opened its doors in 2013, Two Roads has became one of the most well-known and easy-to-find Connecticut beer brands. The multilevel brewery space is a popular hangout and an impressive piece of repurposed architecture (like many breweries, it calls an old industrial building home). A large variety of beer styles are offered, many featuring intense flavors that hop-heads love like the Road 2 Ruin Double IPA, brewed with four different types of hops—as the brewery website warns it's "not-for-the-timid."

Gordon Ramsey Takes Curtis House Out of "Hotel Hell"

Connecticut's oldest inn, the 1736 Curtis House in Woodbury, was recently featured on "Hotel Hell" on FOX, and anyone familiar with the Litchfield County landmark might have been shocked with the state of affairs that celebrity chef Gordon Ramsay encountered when he arrived around Mother's Day this past May.

Long in the stewardship of the locally prominent Hardisty family, the inn was falling apart at the seams; current owners, TJ Brennan and Chris Hardisty—sister and brother—weren't on speaking terms after three years of animosity, the staff was disenfranchised and at the breaking point, guests were reporting unpleasant experiences (like stains on pillows and sheets that hadn't been changed), and the food coming out of the kitchen wasn't made fresh-to-order and was called "institutional" by one guest.

In an early scene, Ramsay found everything he ordered, including crab cakes and a burger, too unpalatable to eat.

Over the course of the hour-long show, Ramsay—who stayed for five days, according to a source at The Curtis House—was able to repair the relationship between the siblings, restore pride in the inn among all involved, foster a new passion for running it well, and create a new menu of Hardisty family favorites that the kitchen now makes (lovingly) to order.

"We've served the same pot roast forever; he brought in this braised boneless short rib [and] it's a much better product," executive chef Mike Trudeau told FOX CT News, which aired a segment on the "Hotel Hell" visit to Connecticut.

On top of all that, Ramsay oversaw a décor makeover to the inn's main entrance areas and its guest rooms.

That makeover included the room where Ramsay stayed; it became a running issue on the episode that there was a problem with the hardware on Ramsay's door and he often couldn't get out of the room—a room that's said to be home to a ghost.

As the crowning touch, Ramsay brought in a paranormal investigator, who confirmed that spirits do haunt the Woodbury inn, and a ghost does inhabit the guest room where Ramsay stayed—a designation sure to bring new business to the oldest inn in Connecticut.

A source at The Curtis House recently said that things continue to go well at the inn following Ramsay's makeover.

(203) 263-2101, curtishouseinn.com | D.C. |

JEFFREY NEIRA/FOX ©2014 FOX BROADCASTING CO.

TORRCO design center
KITCHEN & BATH FIXTURES

SINCE 1917 | CREATIVE STYLE | EXTENSIVE SELECTION | DESIGN SERVICE

Visit our Waterbury showroom, 100 North Elm Street
(203) 756-3641 • www.TorrcoDesignCenter.com

Brookfield | Danbury | East Windsor | New Haven | Stamford | Waterbury

Mention you saw this ad in Connecticut Magazine and you'll be entered into our raffle for a Torrco Design Center gift certificate.

©2014 Porsche Cars North America, Inc. Porsche recommends seat belt usage and observance of all traffic laws at all times.

Introducing the 2015 Porsche Macan
Life, intensified.

Porsche of Wallingford
203-294-9000
800 So. Colony Rd (Rt-5)
Wallingford, CT 06492

PORSCHE

*Starting at prices are base MSRP excluding destination and options. Technical Specifications based on Macan PDK. See dealer for details.

dining guide

OCTOBER 2014

Fairfield 77
Hartford 80
Litchfield 82
Middlesex 82
New Haven 83
New London 85
Tolland 85
Windham 86

Fairfield County

Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • Delamar Southport, 275 Old Post Rd., Southport, (203) 259-2800 (artisansouthport.com). Open daily. Experts' Pick—Best Hotel Dining. L D, $$, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** Cutting-edge restaurant serving Spanish and Mediterranean cuisine. *Wine Spectator* Award of Excellence. • 63-65 North Main St., South Norwalk, (203) 899-0088; 18 West Putnam Ave., Greenwich, (203) 983-6400; 4180 Black Rock Tpke., Fairfield, (203) 255-0800; 222 Summer St., Stamford, (203) 348-4800 (barcelonawinebar.com). Open daily. Experts' Pick—Best Appetizers. L D LS, $$, WA

Bernard's • ***French*** Consistently serving perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West La., Ridgefield, (203) 438-8282 (bernardsridgefield.com). Closed Mon. Experts' Pick—Best French, Best Brunch. L (Tues.-Sun.) D SB, $$$, E, WA

Bloodroot • ***Vegetarian*** Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, (203) 576-9168 (bloodroot.com). Closed Mon. Experts' Pick—Best Vegetarian/Vegan. L (Tues., Thurs.-Sat.) D SB, $$, WA

Bobby Q's Bodacious Barbeque & Grill • ***Barbecue*** The real deal: BBQ nachos, baby-back ribs, the brisket Reuben, burnt ends and lots more. • 42 Main St., Westport, (203) 454-7800 (bobbyqsrestaurant.com). Open daily. Experts' Pick—Best Barbecue. L D, $$, E, WA

The Capital Grille • ***Steak*** Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, (203) 967-0000 (thecapitalgrille.com). Open daily. L (Mon.-Fri.) D $$$, E, WA

Cesco's Trattoria • ***Italian*** Chef Aldo Chiamulera's new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, (203) 202-9985 (cescostrattoria.com). Open daily. Experts' Pick—Best Overall, Best American, Best Service. L D, $$$, WA [★★★ 3/13]

Coromandel Cuisine of India • ***Indian*** A wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, (203) 662-1213; Coromandel Bistro, 86 Washington St., Norwalk, (203) 852-1213; 68 Broad St., Stamford, (203) 964-1010; 17 Pease Ave., Southport, (203) 259-1214 (coromandelcuisine.com). Open daily. Experts' Pick—Best Indian. L D SB, $$, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Advertisers are guaranteed inclusion in the month they advertise. Restaurants chosen as winners of our 34th "Readers' Choice Restaurant Survey" are so designated. Restaurants reviewed after January 2010 are listed with our critic's ratings (poor; fair; ★ good; ★★ very good; ★★★ superior; ★★★★ extraordinary). Average entrée prices are based on dinner entrées: $—inexpensive (under $15); $$—moderate ($15-$25); $$$—expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access)

© MARTINTURZAK/ISTOCKPHOTO–THINKSTOCK

Missing Something?

Chef's gets you Cookin'

Cookware • Bakeware • Cutlery
Kitchen Electrics • Chef's Gadgets
Catering Supplies • Barware
Tabletop • Grilling
Bridal Registry • Cooking Classes
Team Building • Private Events
Knife Sharpening • Gourmet Food
Olive Oil & Balsamic Tasting Bar

Chef's EQUIPMENT EMPORIUM
When You Think Cooking . . . Think Chef's
CT's Culinary Superstore

449 Boston Post Rd., Orange, CT
(203) 799-COOK (203) 799-2665
www.chefsequipmentemporium.com

IN THE FALL | WINTER 2014 EDITION

Seductive & Mysterious
WEDDING SHOOT INSPIRED BY 50 SHADES OF GREY

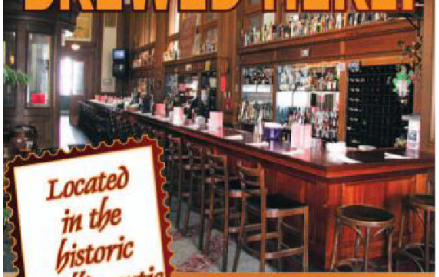
Express Yourself
BRIDAL STYLE THAT FITS YOUR PERSONALITY

Real Weddings
REAL CONNECTICUT COUPLES TAKE THE PLUNGE

+ much more!

It's all inside
The Connecticut Bride
ON NEWSSTANDS NOW
For more information, call 203-789-5219
or email advertising@connecticutmag.com

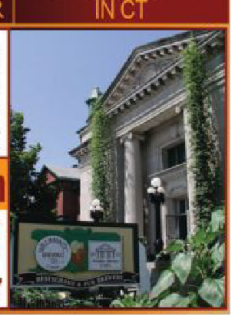
FRESH BEER BREWED HERE!



Located in the historic Willimantic Post Office

Connecticut Magazine Awards
2012 BEST PUB GRUB & BEST RESTAURANT BAR
2013, '12, '11, '10, '09, '08 BEST BREWPUB IN CT

Willimantic Brewing Co. Main Street Cafe
Restaurant & Pub Brewery



willibrew.com
967 Main Street
Willimantic, CT
860.423.6777

Others come and go.
BEST BBQ

16 years in a row!
Let us cater your BBQ!
Connecticut Magazine's Best of Connecticut Winner

DINE IN • TAKE-OUT
Catering Packages: Appetizers, BBQ Feasts, Tastings
See our website for full catering menu!
facebook
The Cookhouse
Featuring America's Favorite Country Food
31 Danbury Rd., New Milford, CT
860-355-4111 • thecookhouse.com

The Fez • ***Moroccan*** In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—the Fez serves up live music nightly. • 227 Summer St., Stamford, (203) 324-3391 (thefez1.com). Open daily. Experts' Pick—Best Appetizers. L (Mon.-Fri.) D LS, $$

Fin • ***Japanese*** Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Rd., Fairfield, (203) 255-6788; 219 Main St., Stamford, (203) 359-6688 (fin-sushi.com). Open daily. L D LS, $$, WA

F.I.S.H. • ***Seafood*** Its name stands for Fresh Innovative Seafood House and this mod-elegant restaurant delivers on that promise, featuring a wide variety of excellently prepared seafood favorites and a special "Naked Fish" section of the menu that lets you choose your fish, how it's cooked and with which sauce it's topped. There are also creative cocktails aplenty including bottomless mimosas made with fresh-squeezed OJ. • 245 Bedford St., Stamford, (203) 724-9300 (fishstamford.com). Open daily. L (Mon.-Thurs.) D, $$$, WA [★★★ 7/14]

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Dr., Fairfield, (203) 333-7373; 59 Federal Rd., Danbury, (203) 790-7373 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Gabriele's Italian Steakhouse • ***Italian*** A throwback to the days of power dining, Gabriele's is large and luxe, and so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, (203) 622-4223 (gabrielesofgreenwich.com). Open daily. D, $$$ [★★★ 11/11]

The Ginger Man • ***American*** A New England-style tavern with 52 beers on tap, burgers, brick-grilled duck and New York strip. • 64 Greenwich Ave., Greenwich, (203) 861-6400; 99 Washington St., South Norwalk, (203) 354-0163 (gingermangreenwich.com; gingermannorwalk.com). Open daily. Experts' Pick—Best Pub. L D LS SB, $$, WA

Home on the Range • ***American*** A family-owned operation that treats its customers to home-style breakfast fare from omelets to pancakes as well as seasonal dishes. • 2992 Fairfield Ave., Bridgeport, (203) 336-3514. Closed Mon. Experts' Pick—Best Breakfast. B L $

Joseph's Steakhouse • ***American*** Known for New York-style steakhouse experience with gems such as prime dry-aged beef and its porterhouse steak for two. • 360 Fairfield Ave., Bridgeport, (203) 337-9944 (josephssteakhouse.com). Open daily. Experts' Pick—Best Steak. L (Mon.-Fri. 12-3 p.m.) D (Mon.-Thurs. 5-9:30 p.m., Fri.-Sat. 5-10:30 p.m., Sun. 5-9 p.m.). $$$, WA

Kotobuki Japanese Cuisine • ***Japanese*** A full-service sushi bar also offering entrées such as seafood yaki, negimaki and sukiyaki • 457 Summer St., Stamford, (203) 359-4747 (kotobukijapaneserestaurant.com). Open daily. Experts' Pick—Best Sushi. L (Tues.-Fri.) D (Fri.-Sun.), $$

LeFarm • ***American*** LeFarm serves generous portions of dishes made with local ingredients in a country-farmhouse atmosphere, all under the guidance of acclaimed chef Bill Taibe. • 256 Post Rd. E., Westport, (203) 557-3701 (lefarmwestport.com). Closed Sun.-Tues. L (Wed.-Fri.) D, $$$, WA [★★★½ 2/10]

l'escale • ***French*** A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Rd., Delamar Greenwich Harbor, Greenwich, (203) 661-4600 (lescalerestaurant.com). Open daily. Experts' Pick—Best Outdoor Dining. B L D LS SB, $$, WA

Liana's Trattoria • ***Italian*** Liana DiMeglio's homemade pastas and sauces pack 'em in at this cozy little gem. • 591 Tunxis Hill Rd., Fairfield, (203) 368-1235. Closed Sun.-Mon. Experts' Pick—Best Italian. D, $$

Little Pub • ***American*** Great food, generous drinks, seasonal menus and a lively pub atmosphere. • 59 Ethan Allen Hwy., Ridgefield, (203) 544-9222 (littlepub.com). Open daily. Experts' Pick—Best Pub. L D $$

Marketplace • ***American*** Specializing in American farm-to-table cuisine, Chef Joe Lucci presents a menu that is equally healthy, locally sourced, unique and delicious. The food and drink menus change according to what is currently fresh from farmers the restaurant works with. • 33 Mill Plain Rd., Danbury, (203) 616-5836 (marketplacedanbury.com). Open daily. L D LS, $$, WA

Mezon Tapas Bar & Restaurant • ***Latin Fusion*** The menu features an inventive mix of Spanish, Latin American and Caribbean dishes that use locally grown and seasonal ingredients.There is also an impressive cocktail bar and great lunch specials • 56 Mill Plain Rd., Danbury, (203) 748-0875 (mezonct.com). Open daily. L D LS, $$, WA

Navaratna • ***Indian*** A pure vegetarian restaurant specializing in the cuisine of both North and South India. • 133 Atlantic St., Stamford, (203) 348-1070 (navaratnact.com). Open daily. Experts' Pick—Best Indian, Best Vegetarian/Vegan. L D $$

Ola • ***Nuevo Latino*** Fresh high-quality ingredients are knowledgeably prepared in-house. Nothing's too weird or outrageously expensive, the staff is helpful, the ambience nonjudgmental. • 694 Brooklawn Ave., Bridgeport, (203) 296-4884 (olarestaurantct.com). D WA $$ [★★ 4/14]

Ondine • ***French*** Serves classic French dishes such as duck foie gras with rhubarb-and-fig compote. One of the classic Fairfield County restaurants • 69 Pembroke Rd. (Rte. 37), Danbury, (203) 746-4900 (ondinerestaurant.com). Closed Mon.-Tues. Experts' Pick—Best French. D SB, $$$, WA [★★★½ 4/13]

Pane e Bene • ***Italian*** A cozy, unassuming place to enjoy Italian specialties such as calamari fritti and gnocchetti verdi al tartufo—petite green gnocchi in a black truffle cream sauce. • 1620 Post Rd. E., Westport, (203) 292-9584 (paneebene.com). Closed Mon. L (Tues.-Fri.) D, $$ [★★ 3/12]

Pasta Nostra Restaurant • ***Italian*** Traditional home cooking with New World influences. Grass-fed meat dishes. huose-made sausage, and wild fish are standard fare here. • 116 Washington St., South Norwalk, (203) 854-9700 (pastanostra.com). Closed Sun.-Tues. D $$

Post 154 • ***New American*** New wine in an old bottle: Exciting Latin-tinged cuisine from chef Alex Rosado in the former Westport post office. • 154 Post Rd., Westport, (203) 454-0154 (post154.com). Open daily. L D, $$$, WA [★★½ 2/14]

Rebeccas • ***New American*** Signature dishes include foie gras dumpling in black truffle broth and crispy black sea bass with artichoke-heart ravioli. • 265 Glenville Rd., Greenwich, (203) 532-9270. Closed Mon. Experts' Pick—Best Overall, Best American. L (Tues.-Fri.) D, $$$, WA

The Red Barn Restaurant • ***Continental*** Certified Angus beef steaks and cold-water lobster tails top the menu at this rustic landmark. • 292 Wilton Rd., Westport, (203) 222-9549 (redbarnrestaurant.com). Open daily. L D SB, $$$

The Red Hen • ***New American*** Exceptional dishes prepared from local, organic ingredients—salad Nicoise, T-bone steak, catch of the day—feed the body and comfort the soul. • 1595 Post Rd. E., Westport, (203) 293-4113. Open daily. B L D SB, $$, WA

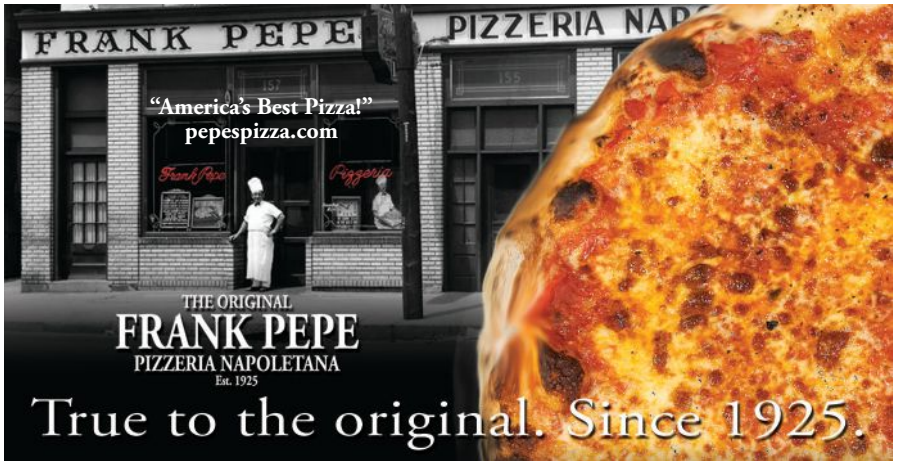
The Restaurant at Rowayton Seafood • ***Seafood*** Yellowfin tuna sashimi flatbread, seafood stew and grilled swordfish bruschetta are among the more unusual selections here. • 89 Rowayton Ave., Rowayton, (203) 866-4488 (rowaytonseafood.com). Open daily. Experts' Pick—Best Seafood. L D LS SB, $$, WA

Rive Bistro • ***French*** Serves up the classics—steak frites, moules Provençal, croque monsieur, frisée aux lardons and tarte tatin. • 299 Riverside Ave., Westport, (203) 557-8049 (rivebistro.com). Open daily. L D SB, $$ WA [★★★ 7/13]

Rizzuto's Wood-Fired Kitchen & Bar • ***Italian*** Features real Neapolitan pizza, house-made pasta, artisan breads and an antipasto bar. • 1980 W. Main St., Stamford, (203) 324-5900; 540 Riverside Ave., Westport, (203) 221-1002 (rizzutos.com). Open daily. Experts' Pick—Best for Families. L D SB, $$, WA

Roberto's Restaurant • ***Classic Italian*** A friendly place for zuppa di pesce, veal portobello and orechiette alla Frosinone. • 505 Main St., Monroe, (203) 268-5723 (robertosmonroe.com). Open daily. L (Sun.) D, $$, WA

16th Annual Autumn
Alpacafest
October 11th & 12th • 10am-4pm
• Visit over 50 alpacas
• Spinning demonstrations
• "New" alpaca products for sale
• Exclusive SWF alpaca yarn for sale
• Free admission & refreshments
Fall Tours available by appointment
SOUTHWIND FARMS
223 Morris Town Line Highway, Watertown, CT • 860-274-9001
www.southwindfarms.com Off Rte. 63, 4.5 mi. north of Watertown Center



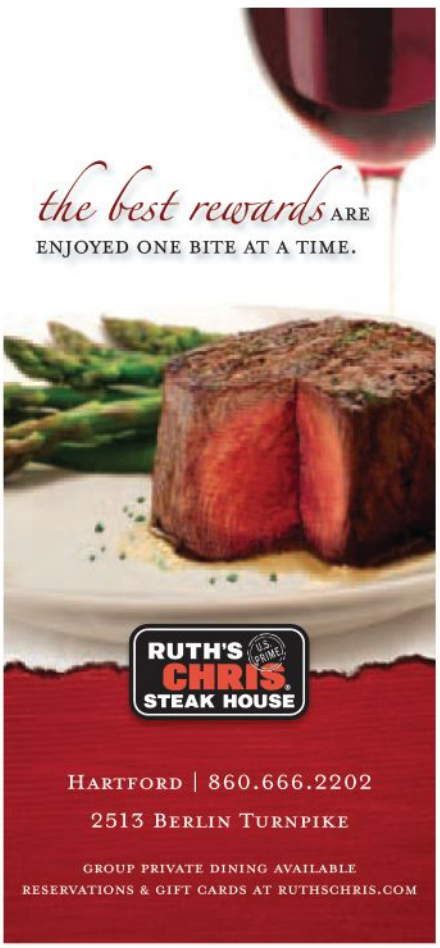
VINTAGE

Voted #1
in Estate & Antique Jewelry
Most Impressive Selection
in Connecticut.
We stand behind what we sell.

Peter Suchy Jewelers
Estate and Antique Jewelry

PETERSUCHYJEWELERS.COM | 203.327.0024
1137 HIGH RIDGE ROAD | STAMFORD, CT

For more information, see page 86


the best rewards ARE
ENJOYED ONE BITE AT A TIME.
RUTH'S CHRIS STEAK HOUSE
HARTFORD | 860.666.2202
2513 BERLIN TURNPIKE
GROUP PRIVATE DINING AVAILABLE
RESERVATIONS & GIFT CARDS AT RUTHSCHRIS.COM

dining guide | fairfield county

The Spinning Wheel • ***American*** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. • 109 Black Rock Tpke., Redding, (203) 664-4000 (swredding.com). Closed Sun. L (Thur.-Sat.) D $$$, WA

Uberti's Fish Market • ***Seafood*** Enjoy specialties like fish-and-chips, cooked shrimp, stuffed scallops, lobster rolls and deep-fried lobster at this seafood market. • 88 Ferry Blvd., Stratford (203) 377-1429 Open daily. L D $$ WA

Hartford County

Abigail's Grille and Wine Bar • ***American*** A completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Rd., Simsbury, (860) 264-1580 (abigailsgrill.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

À Vert Brasserie • ***French*** Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food combined with imagination, perfectionism and zest. • 35 LaSalle Rd., West Hartford, (860) 904-6240 (avertbrasserie.com). • Open daily. L D, LS, $$, WA [★★★ 4/14]

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, (860) 218-2100 (barcelonawinebar.com). Open daily. Experts' Pick—Best Appetizers. L (Mon.-Sat.) D LS, $$, E, WA

Carbone's • ***Italian*** Authentic, gourmet Italian cuisine, served with Old World hospitality. Dine on lobster risotto, grilled pork prime rib, house-made meatballs and Caesar salad made at your table. • 596 Franklin Ave., Hartford, (860) 296-9646 (carbonesct.com). Closed Sun. Experts' Pick—Best Italian. L (Mon.-Fri.) D LS, $$, WA

Dish 'n Dat • ***American*** This modern-day diner uses only the freshest ingredients to make everyday comfort-food classics like juicy burgers, fresh salads and frosty milkshakes. • 110 Albany Tpke., Canton, (860) 693-4927 (dishbarandgrill.com). Open daily. L D LS, $$, WA

Doogie's Hot Dogs • ***American*** Featured on "Man vs. Food" this road-food way station is home to the two-foot hot dog. Other specialties include burgers, fries, seafood and Philly cheese steaks. • 225 Berlin Tpke., Broad St., Newington, (860) 666-DOGS (doogieshotdogs.com). Open daily. L D, $, WA

Feng Asian Bistro • ***Asian Fusion*** Be sure to try the cook-your-own Kobe beef and Shanghai braised meats. • 93 Asylum St., Hartford, (860) 549-3364; 110 Albany Tpke., Canton, (860) 693-3364 (fengrestaurant.com). Open daily. Experts' Pick—Best Asian, Best Sushi. L D, $$$ [★★ 5/10]

Firebox • ***New American*** Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, (860) 246-1222 (fireboxrestaurant.com). Open daily. Experts' Pick—Best Brunch. L (Mon.-Fri.) D, $$, E, WA

Fleming's Prime Steakhouse & Wine Bar • ***American*** A premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, (860) 676-WINE (flemingssteakhouse.com). Open daily. Experts' Pick—Best Steak. D, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, (860) 236-7373; 221 Buckland Hills Dr., Manchester, (860) 644-7333 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

GoldBurgers • ***Burgers*** The mammoth burgers here are a pleasure to behold and an even greater pleasure to consume. Try the venue's namesake the GoldBurger or one of many of the specialty outside-the-box burgers offered. There's also hot dogs and hand-cut fries available. • 1096 Main St., Newington, (860) 665-0478 (goldburgers.com). Open daily. L D, $, WA

Grants Restaurant, Bar & Patisserie • *Continental* A West Hartford institution serving inventive dishes like braised lamb shank, pistachio-crusted Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, (860) 236-1930 (billygrant.com). Open daily. Experts' Pick—Best Desserts. L (Mon.-Sat.) D, $$, WA

Joey Garlic's • *Italian* Enjoy New Haven-style brick-oven pizzas, fresh-ground burgers, grinders and pasta. • 150 Kitts La., Newington, (860) 372-4620; 372 Scott Swamp Rd., Farmington, (860) 678-7231; 353 Park Rd., West Hartford, (860) 523-5639 (joeygarlics.com). Open daily. Experts' Pick—Best for Families. L D, $, WA

La Trattoria • *Italian/American* Enjoy seafood linguine fra diavolo and tableside Caesar salad. Banquet facility on premises. • Rte. 44, Canton, (860) 673-5000 (latrattoriact.com). Open daily. L (Mon.-Fri., Sun.) D, $$, E (weekends), WA

Max Downtown • *American* A Hartford mainstay featuring global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Award of Excellence. • 185 Asylum St., Hartford, (860) 522-2530 (maxrestaurantgroup.com). Open daily. Experts' Pick—Best American. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • *Seafood* A lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, (860) 652-3474 (maxfishct.com). Open daily. Experts' Pick—Best Seafood. L (Mon.-Sat.) D LS, $$

Metro Bis • *American* The restaurant's got a lovely new home at Simsbury 1820 House, but the focus hasn't changed—classically grounded innovation, seasonally oriented and ever open to a playful riff or two. • 731 Hopmeadow St., Simsbury, (860) 651-1908 (metrobis.com). Closed Sun. L D, $$, WA [★★★ 2/14]

The Mill on the River • *American* Pan-seared Chilean sea bass and pork chop Milanese are tops at this former gristmill. *Wine Spectator* Award of Excellence. • 989 Ellington Rd., South Windsor, (860) 289-7929 (themillontheriver.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

Millwright's Restaurant • *American* Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wowing all comers—at this sparkling restaurant. • 77 West St., Simsbury, (860) 651-5500 (millwrightsrestaurant.com). Closed Mon.-Tues. Experts' Pick—Best New, Best Service. D, $$$, WA [★★★★ 12/12]

ON20 • *Contemporary French / American* Savor panaromic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, (860) 722-5161 (ontwenty.com). Closed Sat.-Sun. Experts' Pick—Most Romantic. L D (Thurs.-Fri.), $$ (L) $$$ (D), E

Pit Stop BBQ • *Barbecue* Carolina pulled pork and steamed cheeseburgers, plus a feast of homemade sides, including cole slaw, soups and chili. • 985 W. Main St., New Britain, (860) 229-4111. Closed Sun. Experts' Pick—Best Barbecue. L, $

Republic • *Gastropub* Handcrafted beers, boutique wines, small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, (860) 216-5852 (republicct.com). Open daily. L (Mon.-Fri.) D LS, $$

Rizzuto's Wood-Fired Kitchen & Bar • *Italian* Features Neapolitan-style pizza, house-made pasta, artisan breads and an antipasto bar. • 111 Memorial Rd., Blue Back Square, West Hartford, (860) 232-5000 (rizzutos.com). Open daily. Experts' Pick—Best for Families. L D SB, $$, WA

Ruth's Chris Steakhouse • *Steak* Billed as "the steak that speaks for itself" the steaks served at the Connecticut location of this national chain are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, (860) 666-2202 (ruthschris.com). L (Sun.) D $$$, WA

Salute • *Italian/American* It's like a classy party every night at this restaurant, where diners enjoy everything from traditional pasta dishes (including gluten-free choices) to giobatto, a robust chicken-sausage stew in a spicy broth served over fettucine. • 100 Trumbull St., Hartford, (860) 899-1350 (salutect.com). Open daily. L (Mon.-Sat.) D, $$, WA [★★ 3/12]

PROMOTION

TREND WATCH

HOME & GARDEN

The Bowerbird

The Embroidered Botanical Pillow. Things with wings, things with legs, and a tiny baby frog. Pillow has a 95% small feather, 5% down insert. Embroidered cover on 100% linen fabric. Back fabric is 100% linen.

46 Halls Rd., Old Lyme
thebowerbird.com • 860/434-3562

Country Carpenters, Inc.

With a growing trend toward home-based businesses and backyard retreats, many people are adding traditional utility buildings to their properties for a wide variety of uses including workshops, potting sheds, hobby barns, garages and many others. Available in all of the classic New England styles.

countrycarpenters.com • 860/228-2276

Aqua Pool

Automation of swimming pools and spas has gone mobile. Now homeowners can control all aspects of their pool including heating, spa temperature controls, lighting and water features from any web-enabled device before arriving home.

53 Newberry Rd., East Windsor
aquapool.com • 800/722-2782

Kloter Farms

Shop, Discover, Relax & Enjoy. Visit our sixteen acre display park, New England's largest display of sheds, garages, pavilions and gazebos. It's a great time of year to take a ride in the country; our two furniture and home decor showrooms are beautifully decorated for the fall season.

216 West Rd., Ellington
kloterfarms.com • 860/871-1048

Bartlett Tree Experts

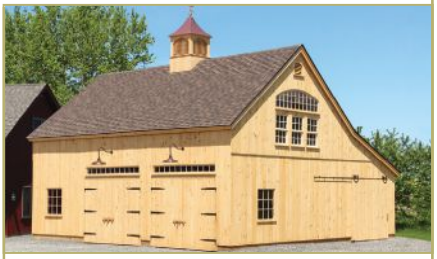
Unhealthy soil can mean unhealthy trees. Our patented Root Invigoration program, developed by scientists at the Bartlett Tree Research Laboratories, uses pressurized air to loosen the soil — improving aeration and reducing compaction without any negative impact on the root system.

bartlett.com • 877/227-8538

Sila Heating & Air Conditioning

Are you tired of unattractive air conditioning units sitting in your window? We can help. Specializing in high velocity air conditioning, Sila is a company of HVAC engineers and experts that will ensure the architectural integrity of your home while solving your home comfort needs.

sila.com • 203/323-9400



The Barn Yard & Great Country Garages

The new way to build post and beam barns is with extreme precision and larger timbers. The Barn Yard's CNC machine ensures every timber is precut to the hundredth of an inch. Fully engineered for strength and built on site by their own crew, or available in kit form.

120 West Rd., Ellington • 84 Stony Hill Rd., Bethel
thebarnyardstore.com • 860/896-0636

Shady • ***American*** A dairy bar/restaurant known for signature cheeseburgers and homemade ice cream. Sandwiches and hot dishes also. • 840 Middle Tpke. E., Manchester, (860) 649-4245; 360 Middle Tpke. W., Manchester, (860) 643-0511. Open daily. L D, $, WA

Smokin' with Chris • ***Barbecue*** Uses fresh, local ingredients and specializes in barbecue and other smoked meats, but also offers salads, seafood and vegetarian dishes. • 59 West Center St., Southington, (860) 620-9133 (smokinwithchris.com). Open daily. Best Barbecue—Hartford County. L (Tues.-Sun.) D, $$, WA

Sorella • ***Italian*** A new kid on the block from restaurant pros Billy Carbone and Dan Keller, who own Dish across the street. • 901 Main St., Hartford, (860) 244-9084 (sorellahartford.com). L (Mon.-Sat.) D $$, WA [★★½ 3/14]

Tapas • ***American*** Using fresh fish and produce, the menu includes gyros and exciting vegetarian and pasta dishes. • 1150 New Britain Ave., West Hartford, (860) 521-4609; 854 Cottage Grove Rd., Bloomfield, (860) 882-0756 (tapasonline.com). Open daily. L D, $$, WA

Taste of India • ***Indian*** Fragrant, zesty and warm spices are blended to create chicken, lamb and shrimp curries, meat and seafood and a variety of fresh-baked Indian breads. • 139 South Main St., West Hartford, (860) 561-2221 (tasteofindiawh.com). Open daily. Best Indian/Middle Eastern—Hartford County. L D SB, $$, WA

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables in the bar or individual tables in the dining rooms at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, (860) 493-7417 (maxrestaurantgroup.com). Open daily. L (Mon.-Sat.) D LS, $$, E

Tisane Euro-Asian Café • ***Asian Fusion*** The diverse menu is complemented by over 40 specialty martinis and other specialty drinks. Try the Far East nachos, wings trio, Tisane Cobb salad, noodle bowls and espresso steak. • 537 Farmington Ave., Hartford, (860) 523-5417 (mytisane.com). Open daily. L D SB, $, E, WA

Treva Restaurant • ***Italian*** Offers chef-inspired Northern Italian cuisine—bronzino, tagliardi and porchetta—in a warm, rustic and casual environment. Treva's mixologists create a wide range of cocktails. • 980 Farmington Ave., West Hartford, (860) 232-0407 (trevact.com). Open daily. L (Mon.-Fri.) D SB LS, $$

The Willows • ***American*** A suave boîte in the DoubleTree Hotel helmed by star chef Leo Bushey III. On the menu: vanilla-poached lobster, pot-au-feu and pork tenderloin roulade with sun-dried fruit. • 42 Century Dr., Bristol, (860) 589-7766 (doubletree-bristol.com). Open daily 5 to 10. D, $$$, WA [★★★½ 8/13]

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 99 Sisson Ave., Hartford, (860) 232-TAPS; 1274 Farmington Ave., Farmington, (860) 773-OPEN; 420 Queen St., Southington, (860) 329-0032; 12 Town Line Rd., Rocky Hill, (860) 571-9444 (woodntap.com). Open daily. Experts' Pick—Best for Families. L D LS, $, WA

Litchfield County

Adrienne • ***New American*** Featuring country elegance teamed with award-winning cuisine, the seasonal menus offer exciting choices such as gluten-free, vegetarian, game and seafood. • 218 Kent Rd., New Milford, (860) 354-6001 (adriennerestaurant.com). Closed Mon. D (Tues.-Sat.) SB, $$, E, WA

Arethusa al Tavolo • ***New American*** This high-flying country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Peking duck. • 828 Bantam Rd., Bantam, (860) 567-0043 (arethusaaltavolo.com). Open Thurs.-Sun. D, $$$, WA [★★★½ 10/13]

Backstage • ***American*** Located next to the Warner Theatre in downtown Torrington, Backstage serves casual American fare prepared from scratch—salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls—and 40 beers on tap. • 84 Main St., Torrington, (860) 489-8900 (backstageeatdrinklive.com). Open daily. L D LS SB, $$, E, WA [★★ 10/11]

Carmen Anthony Fishhouse • ***Seafood & Steak*** Carmen Anthony offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. *Wine Spectator* Award of Excellence. • 757 Main St., Woodbury, (203) 266-0011. Open daily. L D LS, $$$, E, WA [★★ 7/14]

Carole Peck's Good News Cafe • ***New American*** Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, (203) 266-GOOD (good-news-cafe.com). Closed Tues. Experts' Pick—Best American, Best Appetizers. L D, $$

Gifford's • ***American*** Enjoy an American melting pot of a menu that features the flavors of Thailand, Tuscany, Vietnam, Morroco and France, as well as local farm fare. In winter guests can enjoy a fireplace, in summer they can eat outside on an awning-shaded dining terrace. • 9 Maple St., Kent, (860) 592-0262 (jpgifford.com). Closed Mon.-Tues. D, $$$, WA [★★½ 6/14]

The Cookhouse • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Rd. (Rte. 7), New Milford, (860) 355-4111 (thecookhouse.com). Open daily. Experts' Pick—Best Barbecue. L D, $$, WA

The Hopkins Inn • ***Austrian/American*** A country inn with an Old World atmosphere known for wienerschnitzel, backhendl and fresh-caught trout. • 22 Hopkins Rd., Warren, (860) 868-7295. Closed Mon. Experts' Pick—Best Outdoor Dining. B L (Tues.-Sat.) D, $$$

Infinity Bistro • ***American*** Small plates, great entrées and delicious desserts in a music-themed dining room. • 20 Greenwoods Rd., Norfolk, (860) 542-5531 (infinityhall.com). Closed Tues. L D SB, $$, E, WA [★★ 9/10]

John's Café • ***New American*** A popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. *Wine Spectator* Award of Excellence. • 693 Main St. S., Woodbury, (203) 263-0188 (johnscafe.com). Open daily. L (Mon.-Sat.) D, $$, WA

Longwood Country Inn • ***New England*** Enjoy fine dining in a historic 1789 inn where the options include lobster bisque, seafood crêpes and roast quail. • 1204 Main St. S., Woodbury, (203) 266-0800 (longwoodcountryinn.com). Closed Mon. L (Tues.-Sat.) D (Tues.-Sat.) SB, $$, WA

The Painted Pony • ***American*** This cozy spot offers a variety of dishes, from prime rib and steak to pasta and pizza. Live entertainment every Thurs. • 74 Main St. (Rte. 61), Bethlehem, (203) 266-5771 (paintedponyrestaurant.com). Open daily. L (Mon.-Sat.) D, $, E, WA

Pastorale • ***French/Mediterranean*** Housed in a 1760s Colonial, Pastorale uses local and organic ingredients in dishes like pan-seared Idaho rainbow trout, chicken paillard and moules marinière. • 223 Main St., Lakeville, (860) 435-1011 (pastoralebistro.com). Closed Mon. D SB, $$, WA

Patty's Restaurant • ***American*** A delightful breakfast experience with generous portions—the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Rd., Litchfield, (860) 567-3335. Open daily. Experts' Pick—Best Breakfast. B L $

The Restaurant at Winvian • ***French*** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Rd., Morris, (860) 567-9600 (winvian.com). Closed Mon.-Tues. Experts' Pick—Best Overall, Best Hotel Dining. L D, $$$, WA

Salsa Restaurant • ***Southwestern*** Salsa highlights Southwestern cuisine with house-made mild-to-hot New Mexican-style dishes, fajitas, quesadillas and house-made salsas. • 31 Bank St., New Milford, (860) 350-0701. Closed Mon. L D, $, WA

Scarpelli's • ***American*** Since 1936, Scarpelli's has been offering classic comfort foods like chicken parmigiana, meat loaf, fried chicken and fish-and-chips. • 865 Migeon Ave., Torrington, (860) 482-7977 (scarpellisclassiccatering.com). Open daily. B L D, $$, WA

Venetian Restaurant • ***Classic Italian*** Enjoy seasonal specials and traditional fare like house-made pasta, veal dishes, grilled lamb chops, and tiramisu and rum cake for dessert. • 52 East Main St., Torrington, (860) 489-8592 (thevenetianrestaurant.com). Closed Tues. L (Mon.-Sat.) D, $$, WA

The Village Restaurant • ***American*** A historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, (860) 567-8307 (village-litchfield.com). Open daily. L D, $$

West Street Grill • ***New American*** An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, (860) 567-3885 (weststreetgrill.com). Open daily. Experts' Pick—Best Overall, Best American, Best Service. L D SB, $$$, R (on weekends), WA

The White Horse Country Pub • ***American*** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones—shepherd's pie, fish-and-chips and bangers and mash. • 258 New Milford Tpke., Washington, (860) 868-1496 (whitehorsecountrypub.com). Open daily. Experts' Pick—Best Pub, Prime Rib. L D SB, $$, WA [★★ 3/10]

The Woodland • ***American*** The wide-ranging menu at this country-chic outpost includes Asian spinach salad, steak tartare and a big, thick veal chop with mashed potatoes. • 192 Sharon Rd., Lakeville, (860) 435-0578 (thewoodlandrestaurant.com). L D $$$ [★★½ 5/13]

Yokohama • ***Japanese*** Delicious tempura and teriyaki dishes, plus sushi and sashimi. • 131 Danbury Rd., New Milford, (860) 355-0556 (yokohama-sushi.net). Open daily. Best Sushi—Litchfield County. L D, $$, WA

Middlesex County

Amici Italian Grill • ***Italian*** Features a relaxed atmosphere and a menu of seafood fra diavolo, filet mignon and chicken Milanese. • 280 Main St., Riverview Ctr., Middletown, (860) 346-0075 (amiciitaliangrill.com). Open daily. L (Mon.-Sat.) D, $$

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. • 81 North Main St., East Hampton, (860) 267-1276 (angelicoslakehouse.com). Open daily. L D LS SB, $$, E, WA

Aspen • ***New American*** The menu at this sophisticated spot includes small plates (house-made tagliatelle, grilled flatbreads) and large—duck breast, rabbit, lobster pappardelle, Stonington sea scallops and more. • 2 Main St., Old Saybrook, (860) 395-5888 (aspenct.com). Open daily. L (Tues.-Sun.) D, $$, WA

Baci Grill • ***Modern Italian*** Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Rd., Cromwell, (860) 613-2224 (bacigrill.com). Open daily. L D LS, $$, E, WA

Boom on the Water • ***American*** Dine on the outdoor deck overlooking a sea of yachts. Favorites include fried oysters and BBQ duck quesadillas. • Brewer's Pilots Point Marina, 63 Pilots Point Dr., Westbrook, (860) 399-2322 (boomrestaurant.net). Open daily. L D SB, $$, WA

Brushmill by the Waterfall • ***American*** In a 200-year-old grist mill guests enjoy deeply satisfying and unabashedly old-fashioned dishes like stuffed shrimp, baked brie, and a 28-ounce bone-in certified Angus prime rib. • 29 West Main St., Chester, (860) 526-9898 (thebrushmill.com). Open daily. L D, $$$, WA. [★★ 5/14]

Café Routier Bistro & Lounge • ***New American Bistro*** Two menus here—regional and seasonal—change every six weeks; dishes might include seared Bomster scallops, hanger steak and Mexican seafood paella. • 1353 Post Rd., Westbrook, (860) 399-8700 (caferoutier.com). Open daily. D LS, $$, WA

Chamard Bistro • ***French*** This sophisticated rustic bistro features steak frites, cassoulet, lamb chops and wild steelhead trout • 115 Cow Hill Rd., Clinton, (860) 664-0299, (chamard.com). Closed Mondays. L, D $$, WA [★★ 6/13]

Chicago Sam's • ***American*** This beloved sports bar takes sports fanaticism to new heights showing every NFL, MLB, NBA and NHL game. When it comes to the menu this place is also a winner. The 70-item pub menu serves lunch till midnight and 20 seasonally rotating beers are on tap. • 51 Shunpike Rd., Cromwell, (860) 635-1860 (chicagosams.com). Open Daily. L D LS, $, E, WA

Chip's Pub III • ***American*** Something for everyone here, from salads and sliders to fried seafood platters and steaks. • 24 West Main St., Clinton, (860) 669-DINE (chipspub3.com). Open daily. L D, $, WA

Coyote Blue Tex Mex Café • ***Tex-Mex*** The extensive menu includes the spinach-and-feta quesadilla, cattleman's steak and Southwestern stir-fry served over Mexican rice. • 1960 Saybrook Rd., Middletown, (860) 345-2403 (coyoteblue.com). Closed Mon. D, $, WA

Cuckoo's Nest • ***Mexican*** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for over 35 years. • 1712 Post Rd., Old Saybrook, (860) 399-9060 (cuckoosnest.biz). Open daily. L D SB, $$, E, WA

Fresh Salt • ***American*** Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, (860) 395-2000 (saybrook.com). Open daily. Experts' Pick—Best Brunch, Best Outdoor Dining. B L (Mon.-Sat.) D SB, $$$, E, WA

Gelston House • ***American Bistro*** This historic restaurant offers unparalleled views of the Connecticut River. Entrées include pan-seared duck breast, filet mignon and lamb ragout. • 8 Main St., East Haddam, (860) 873-1411 (gelstonhouse.com). Closed Mon. L (Tues.-Sun.) D LS SB, $$, E, WA

The Griswold Inn • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, (860) 767-1776 (griswoldinn.com). Open daily. Experts' Pick—Best Prime Rib. L D SB, $$$, E, WA

Haveli India • ***Indian*** Amidst traditional Indian decor, Haveli serves coconut soup, chicken tikka masala, diwani kebab, fish tandoori and the Haveli mixed grill. • 1300 South Main St., Middletown, (860) 347-7773 (haveliindia.com). Open daily. Best Indian/Middle Eastern—Middlesex County. L D, $, WA

Hilltop BBQ • ***Barbecue*** Beer-battered onion rings, loaded chili, Memphis-style baby-back ribs and cornmeal-and-jalapeño-crusted catfish are just a few of the down-home choices here. • 12 Rae Palmer Rd., Moodus, (860) 873-1234 (hilltopbbqsteakhouse.com). Open daily. Experts' Pick—Best Barbecue. L D, $$, WA

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Rd., Westbrook, (860) 669-0767 (ljfishtale.com). Open daily. L D, $$, WA

Liv's Oyster Bar • ***Seafood*** Liv's is a stylish, small neighborhood restaurant. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, (860) 395-5577 (livsoysterbar.com). Closed Tues. D, $$, WA

Luce • ***Tuscan/Modern American*** Serving Tuscan cuisine with a modern American flair, Luce is the place for steaks, seafood and game. • 98 Washington St., Middletown, (860) 344-0222 (lucect.com). Open daily. L D LS, $$, WA

Penny Lane Pub • ***English Pub*** A two-story pub serving casual fare like burgers, shepherd's pie, nachos, fish and chips, steaks and salads. • 150 Main St., Old Saybrook, (860) 388-9646 (pennylanepub.net). Open daily. L D, $$, WA

The Restaurant at Water's Edge • ***Continental*** Drink in the view of Long Island Sound as you savor fare like filet mignon and applewood-smoked Atlantic salmon. • 1525 Boston Post Rd., Westbrook, (860) 399-5901 (watersedge-resort.com). Open daily. Experts' Pick—Best Brunch. B L D SB, $$$, WA

Restaurant L&E/French 75 Bar • ***French*** Upstairs you'll find formal, elegant dining and a seasonal menu while downstairs offers a more traditional bistro experience. • 59 Main St., Chester, (860) 526-5301 (restaurantlande.com). Open daily. D LS, $$$, WA [★★★ 9/10]

River Tavern • ***American*** Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. 23 Main St., Chester, (860) 526-9417 (rivertavernrestaruant.com). Open daily. L D $$ [★★½ 11/13]

Six Main • ***Vegetarian*** Chef Rachel Carr creates inspired vegetarian cuisine using fresh plant-based ingredients and produce from the restaurant's own farm in Old Lyme. • 6 Main St., Chester, (860) 322-4212 (sixmain.com). Open daily. D SB, $$

Westbrook Lobster • ***Seafood*** Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 Boston Post Rd., Clinton, (860) 664-9464 (westbrooklobster.com). Open daily. L D, $$, WA

New Haven County

116 Crown • ***American Tapas/Small Plates*** Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere—along with exciting house cocktails created by mixologist John Ginnetti. • 116 Crown St., New Haven, (203) 777-3116 (116crown.com). Open daily. Experts' Pick—Best Cocktails. D LS, $$, E, WA

121 Restaurant @ OXC • ***American*** Located at the Waterbury-Oxford Airport, the menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Juliano Dr., Oxford, (203) 262-0121 (121atoxc.com). Closed Mon. L D, $$, E, WA

Aldario's Restaurant • ***Classic Italian*** Featuring rich colors, cozy booths and vaulted ceilings, this spot serves pork osso buco and zuppa di pesce. • 240 Naugatuck Ave., Milford, (203) 874-6096 (aldarios.com). Closed Mon. L D, $$, WA

Archie Moore's Bar & Restaurant • ***American*** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, (203) 773-9870; 39 N. Main St., Wallingford, (203) 265-7100; 15 Factory La., Milford, (203) 876-5088, (archiemoores.com). Open daily. Best Pub Grub (runner-up)—Statewide; Best Family Dining—New Haven County. L D LS, $

Bar Bouchée • ***French*** Jean Pierre Vuillermet's classic bistro has a black-and-white tile floor, pressed-tin-style walls and ceiling and a zinc bar. On the menu: duck leg confit, charcuterie and beef bourguignon. • 8 Scotland Rd., Madison, (203) 318-8004. Open daily. D, $$ [★★★★ 2/11]

Bin 100 • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, (203) 882-1400 (bin100restaurant.com). Open daily. D SB, $$, E, WA [★★½ 9/11]

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** A hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, (203) 848-3000 (barcelonawinebar.com). Open daily. Experts' Pick—Best Appetizers. L D LS, $$, WA

Carmen Anthony Steakhouse • ***Steak & Seafood*** The place to enjoy thick Black Angus steaks and Maine lobsters in a clubby atmosphere. *Wine Spectator* Award of Excellence. • 496 Chase Ave., Waterbury, (203) 757-3040; 660 State St., New Haven, (203) 773-1444 (carmenanthony.com). Open daily. Experts' Pick—Best Steak, Best Prime Rib. L D LS, $$$, WA

Do you have yours?

Historic Huskies

2013-14: MEMORABLE SEASON

64 full color pages

Only $9.95*

As our UConn Men and Women prepare to tip-off yet another exciting season, savor the pride and thrills from their 2013 to 2014 dual national championship seasons with this lovely commemorative.

To order call toll free:

1-855-235-9032

Monday-Friday between 9am-5pm

or visit connecticutmag.com/Historic-Huskies

* Plus sales tax, shipping and handling fees. Domestic orders only.

Brought to you by New Haven Register, Register Citizen, Middletown Press and Connecticut Magazine.

WORD OF MOUTH

POPOVER CAFE, SIMSBURY

Healthy food often gets a bad rap.

"I tease that sometimes when you combine gluten-free and vegan you get cardboard," says Sara Allan, one of the owners of Popover Café and Bakery in Simsbury, a new Connecticut dining destination that specializes in gluten-free, vegan and other tasty-but-health-conscious options.

Allan and her business partners, Pam Paydos and Shannon McHale, are self-proclaimed "hockey moms" and longtime Simsbury residents who have joined forces at Popover with the hopes of altering people's perceptions about what gluten-free and vegetarian food can taste like when made right.

In its first six weeks in business, the modern, unpretentious café with wonderful pastries and other baked goods (like apple maple muffins at right) and delectable lunches has already attracted dedicated lunch and breakfast crowds. In addition, the restaurant is also becoming a go-to place for high-end dining events featuring some of the state's best-known chefs. In August, the café hosted a chef's farm-to-table event, which was followed by a beer-and-barbecue night featuring Tyler Anderson, star chef of Millwrights Restaurant & Tavern, who cooked up a mouth-watering array of barbecue creations that guests washed down with beer from Black Hog Brewing Co., a new craft brewery in Oxford.

Prior to opening the Popover Café, Paydos owned the Iron Frog Tavern in Simsbury. After she sold that restaurant in January, she and Allan discussed opening up a smoothie bar. While scouting potential locations they came across the space they are currently in and fell in love with it, but there was a problem—it was too large a chunk of real estate to host a smoothie bar. So they decided to expand the business model and brought on McHale (a friend and ardent enthusiast of the concept) as an additional partner.

Now they serve a variety of lunch, breakfast and pastry items, including delicious gluten-free muffins, cookies, fresh salads packed with kale, spinach, wild king salmon, organic chicken, grass-fed hanger steaks and protein-packed vegan chicken made by Beyond Meat (a popular new brand of "fake" chicken that the *New York Times* and *Wired* say tastes just like the real thing). Standouts during *Connecticut Magazine*'s visit to the Popover Café included the peanut butter cookie, the freshly roasted coffee (both hot and cold brew) and the "Southerner"—a waffle sandwich with gluten-free fried chicken, honey sirachi sauce, applewood bacon and Vermont cheddar.

The café is open Tuesday through Friday 7 a.m. to 5 p.m., Saturday, 8 a.m. to 3 p.m., with brunch available Sunday, 8 a.m. to 3 p.m. In the fall the owners hope to offer a take-home dinner option and Bloody Mary cocktails with Sunday brunch.

The philosophy at Popovers is straightforward. Paydos says, "A lot of time [our recipes] are basic with very high-quality ingredients." She adds that so far that's proving to be a winning formula. "We've had a great response."

dining guide | new haven county

The Cask Republic • ***Gastropub*** Beer is the star here, with 125 bottled and more than 50 draft beers on offer. Pair it with dishes like sweet-potato clam chowder, oyster sliders and pan-seared sea scallops. • 179 Crown St., New Haven, (475) 238-8335 (thecaskrepublic.com). Closed Sun. Experts' Pick—Best Pub. L D, $$, WA [★★½ 10/11]

Claire's Corner Copia • ***Vegetarian*** A café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, (203) 562-3888 (clairescornercopia.com). Open daily. Experts' Pick—Best Vegetarian/Vegan. B L D SB, $, WA

Consiglio's Restaurant • ***Classic Italian*** Family-owned and -run for over 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, (203) 865-4489 (consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, $$

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, (203) 865-5762 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, (203) 777-7700 (geronimobarandgrill.com). Open daily. Experts' Pick—Best Cocktails. L (Mon.-Sat.) D, $$ [★★ 7/13]

Chip's Family Restaurant • ***American*** Order breakfast all day at this family-friendly restaurant that also serves lunch and dinner. Customer favorites include mouthwatering cinnamon pancakes, salmon salad, Chip's meatloaf and homemade soups • 321 Boston Post Rd., Orange, (203) 795-5065 (chipsrestaurants.com). Open daily. B L D, $$, WA

Goodfellas Restaurant • ***Italian*** The extensive menu at this local favorite is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimboca and the chef's signature filet cognac. • 702 State St., New Haven, (203) 785-8722 (goodfellas-restaurant.com). Open daily. L, D, $$, WA

Heirloom • ***Modern Continental*** Chef Carey Savona serves herbed gnocchi with rapini and tomatoes, and crab cakes with fennel and vermouth butter. • The Study at Yale, 1157 Chapel St., New Haven, (203) 503-3919 (studyhotels.com). Open daily. Experts' Pick—Best Brunch, Best Hotel Dining. B L (Mon.-Sat.) D SB, $$, WA

J. Christian's • ***New American*** A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent. • 9 North Main St., Wallingford, (203) 265-6393 (jchristians.com). Closed Mon. L D, $$ [★★½ 2/11]

Ibiza Tapas • ***Tapas*** Requeson cheese croquettes, sautéed shrimp in garlic sauce and Spanish veal-and-pork meatballs are among the offerings. • 1832 Dixwell Ave., Hamden, (203) 909-6512 (ibizatapaswinebar.com). Open daily. L D, $, WA [★★★½ 5/10]

La Tavola Ristorante • ***Classic Italian*** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, (203) 755-2211 (latavolaristorante.com). Closed Sun. Experts' Pick—Best Italian. L D, $$, WA

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Dr., New Haven, (203) 691-6619 (ljfishtale.com). Open daily. L D, $$, WA

L'Orcio • ***Contemporary Italian*** This upscale restaurant features a menu of house-made pastas, grilled whole fish and steaks. • 806 State St., New Haven, (203) 777-6670 (lorcio.com). Closed Mon. L (Fri.) D, $$

Miso • ***Japanese*** A stylish spot with a beautiful ambience that serves sparkling-fresh sushi, tuna carpaccio, rib-eye steak and teriyaki dishes. • 15 Orange St., New Haven,

(203) 848-6472 (misorestaurant.com). Open daily. Experts' Pick—Best Asian, Best Sushi. L (Mon.-Sat.) D, $$, E, WA

Miya's • *Sushi* A sushi restaurant like no other, thanks to chef Bun Lai's unique creations (including many vegetarian items). • 68 Howe St., New Haven, (203) 777-9760 (miyassushi.com). Closed Sun.-Mon. Experts' Choice—Best Sushi. L D, $$$, WA

Park Central Tavern • *American* The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, (203) 287-8887 (parkcentraltavern.com). Open daily. L D, $, WA

Ristorante Luce • *Classic Italian* Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, (203) 407-8000 (ristoranteluce.net). Open daily. L (Mon.-Fri.) D, $$

Roìa • *French/Italian* This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. 261 College St., New Haven, (203) 200-7045 (roiarestaurant.com). D (Wed.-Sun.) $$ WA [★½]

Sage American Grill & Oyster Bar • *American* Take in spectacular waterfront views at historic City Point while enjoying fresh seafood, oysters and certified Angus prime rib and steaks. Live jazz four nights a week. • 100 South Water St., New Haven, (203) 787-3466 (sageamerican.com). Open daily. D SB, $$, E, WA

Sake Fusion Restaurant • *Asian Fusion* Indian pancakes with curry sauce, Thai red snapper, Vietnamese-style grilled pork and Malaysian-style sautéed eggplant are just a few of the Asian-fusion dishes on the menu at this exotic spot. • 730 Main St. S., Southbury, (203) 264-2888 (sakefusionsouthbury.com). Open daily. L (Mon.-Sat.) D, $, WA

Sans Souci • *American* A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, (203) 639-1777 (sanssoucirestaurant.com). Closed Mon. Experts' Pick—Best Value. L (Tues.-Fri.) D $$

Señor Pancho's • *Mexican* A festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Rd., Prospect, (203) 758-7788; 385 Main St. S., Southbury, (203) 262-6988 (senorpanchos.com). Open daily. L D SB, $, E, WA

Thali Regional Cuisine of India • *Indian* Chic, exotic and fun. Thali dinners include Konkan crab, lamb chops and Andhra chicken curry. • 4 Orange St., New Haven, (203) 777-1177 (thali.com). Open daily. Experts' Pick—Best Indian. L D SB, $$, WA

The Union League Café • *French* A Paris-style brasserie, serving seasonal contemporary French cuisine. *Wine Spectator* Award of Excellence. • 1032 Chapel St., New Haven, (203) 562-4299 (union-leaguecafe.com). Closed Sun. Experts' Pick—Best Overall, Best French, Most Romantic, Best Desserts, Best Service. L (Mon.-Fri.) D, $$$, WA

Wood-n-Tap • *American* Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 311 Boston Post Rd., Orange, (203) 799-9663; 970 N. Colony Rd., Wallingford, (203) 265-9663 (woodntap.com). Open daily. Experts' Pick—Best for Families. L D LS, $, WA

New London County

Abbott's Lobsters • *Seafood* Enjoy the flavors of the sea and season. Specialties include clams, oysters, mussels and of course lobster. • 17 Pearl Street, Noank/Groton. (860) 536-7719 (abbottslobster.com). Open daily through September and weekends through October. L D, $.

Al Dente • *Italian* Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu at this Italian dining gem. • Foxwoods Resort Casino, Mashantucket, (800) Foxwoods (foxwoods.com). Open daily. D, $$$, E, WA

Alta Strada • *Italian* Try favorites like chittara with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Dr., Mashantucket, (860) 312-2582 (altastradarestaurant.com). Open daily. L D, $$$

Azu • *American* Features a great bar and dishes such as grilled pizza salad, baked macaroni and cheese with lobster and linguine with red clam sauce. • 32 West Main St., Mystic, (860) 536-6336 (azuct.com). Open daily. Best Hidden Gem—New London County. B L D LS, $$

Ballo Italian Restaurant & Social Club • *Italian* A sumptuous restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the menu: pizza and pasta, striped bass and veal porterhouse. • Mohegan Sun, Uncasville, (860) 862-1100 (balloitalian.com). L D, $$, WA [★★ 11/12]

Bar Americain • *American* This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits—and big-time glamour. • Mohegan Sun, Uncasville, (860) 862-8000 (baramericain.com). Open daily. D, $$ [★★★½]

Bleu Squid • *American* A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, (860) 536-6343 (dessertsmysticct.com). Open daily. L D, $, WA

Bobby's Burger Palace • *American* This burger palace serves an array of burgers inspired by chef Bobby Flay's extensive travels. Each is a tribute to a different American regional flavor and tradition. • Mohegan Sun, Uncasville, (888) 226-7711 (www.bobbysburgerpalace.com). Open daily. L D, $$ WA

The Captain Daniel Packer Inne • *American* This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon • 32 Water St., Mystic (860) 536-3555 (danielpacker.com). Open daily. L D, $$$ WA

C.C. O'Brien's • *Irish Pub* A neighborhood sports pub with great food, friendly service, sports on 20 HDTVs and live entertainment on Saturday nights. • 8 Mechanic St., Pawcatuck, (860) 599-2034 (ccobriens.com). Open daily. Best Pub Grub—New London County. L D LS, $$, WA

Cedar's Steakhouse • *American* Offers lounge seating and cozy booths. Diners can count on the finest cuts of certified dry-aged prime beef and fresh seafood. • Foxwoods Resort Casino, Mashantucket, (800) FOXWOODS (foxwoods.com). Open daily. L D, $$$, WA

Chaplin's • *Seafood* Specializes in locally caught seafood and regional American bistro favorites. Standouts include halibut sautéed with almonds, tuna with fresh mango and roasted red-pepper sauce and swordfish garnished with salsa. • 165 Bank St., New London, (860) 443-0684. Open daily. D, $$, WA

Chester's Barbecue • *Barbecue* BBQ is done right at Chester's—try Chester's Sampler, a bite of every smoked meat on offer, plus three sides and corn bread. • 943 Poquonnock Rd., Groton, (860) 449-6868 (chestersbbq.com). Open daily. L D, $$, WA

The Chestnut Grille • *American* The winning seasonal menu here includes treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beeandthistleinn.com). Closed Sun.-Mon. D, $$$, E

Costello's Clam Shack • *Seafood* Enjoy waterside views while chowing down on seafood specialities such as chowder and bisque, lobster, lobster rolls, fish sandwiches, and of course clams. • In Noank Shipyard, 145 Pearl Street, Noank, (860) 572-2779 (costellosclamshack.com). Open daily May through December. L D, $$, E

David Burke Prime • *American* An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. • Foxwoods Resort Casino, Mashantucket, (860) 312-8753 (davidburkeprime.com). Open daily. Experts' Pick—Best Prime Rib, Best Desserts. L D SB, $$$ [★★★ 11/11]

Engine Room • *American* Choose from 16 craft beers on tap at one of the newest and hippest restaurants in Mystic. While burgers take the spotlight, they are by no means all that Engine Room's soup-to-nuts menu has to offer. There are bar bites, appetizers, big salads, sandwiches, entrées, sides and desserts. • 14 Holmes St., Mystic, (860) 415-8117 (engineroomct.com). Open daily. L D, $$, WA [★★★ 5/14]

Flanders Fish Market & Restaurant • *Seafood* Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Rd., East Lyme, (860) 739-8866 (flandersfish.com). Open daily. L D SB, $$, WA

Flood Tide Restaurant • *Continental* Enjoy sweeping water views while lingering over lobster crêpes and glazed wild salmon fillet. • The Inn at Mystic, rtes. 1 & 27, Mystic, (860) 536-8140 (innatmystic.com). Open daily. B D SB, $$$, E, WA

Frank Pepe Pizzeria Napoletana • *Pizza* While world-famous clam pizza is the standout, many other varieties are also worth the wait. • Mohegan Sun, Uncasville, (860) 862-8888 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Johnny's Peking Tokyo • *Asian Fusion* The finest in Asian-fusion cuisine, including ginger duck, sushi and sashimi. Dine in or order online for pickup. • 12 Coogan Blvd., Mystic, (860) 572-9991 (johnnysushibar.com). Open daily. L D, $$, WA

Kitchen Little • *American* Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast destination. • 36 Quarry Rd., Mystic (kitchenlittle.org). Open daily for breakfast. Experts' Pick—Best Brveakfast. B L (Mon.-Fri.) SB, $

Kensington's at The Spa at Norwich Inn • *American* Serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, (860) 425-3630 (thespaatnorwichinn.com). Open daily. B L D SB, $$$, E, WA

The Old Lyme Inn • *American* The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, (860) 434-2600 (oldlymeinn.com). Open daily. L D, $$$, WA [★★★ 10/12]

Oyster Club • *American* This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, (860) 415-9266 (oysterclubct.com). Closed Tues. Experts' Pick—Best Seafood. L (Sat.) D SB, $$, WA [★★½ 6/12]

Paragon • *American* This 24th floor aerie is Foxwoods' showpiece, with a menu that highlights organic produce and meats: crispy wild boar meatballs and Dover sole with beurre noir. • Foxwoods Resort Casino, Mashantucket, (800) 312-3000 (foxwoods.com). Closed Mon.-Tues. D, $$$, WA

Tolland County

Altnaveigh Inn & Restaurant • *American* This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Rd., Storrs, (860) 429-4490 (altnaveighinn.com). Closed Sun.-Mon. L (Tues.-Fri.) D, $$$, WA

Angellino's Restaurant • *Italian* There's plenty to like at Angellino's, including penne Augustino with artichoke hearts, sun-dried tomatoes and garlic. • 135 Storrs Rd., Mansfield, (860) 450-7071; 346 Kelly Rd., Vernon, (860) 644-7702 (angellinos.com). Open daily. L D, $$, WA

Asian Bistro • *Asian Fusion* A popular hibachi steak house/bar offering great Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Rd., Mansfield, (860) 456-8316 (asianbistromansfield.com). Open daily. L D, $$, WA

Bidwell Tavern • *American* This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Rte. 31), Coventry, (860) 742-6978. Open daily. L D LS, $$, E, WA

The Blue Oak at the Nathan Hale Inn • *American* On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. B L D, $$

visit these advertisers' websites for

free information

bridal

pg	advertiser
80	Peter Suchy Jewelers *PeterSuchyJewelers.com*

education

pg	advertiser
9	Albertus Magnus College *albertus.edu*
48	Chase Collegiate School *chasecollegiate.org*
30	The Children's School *childrensschool.org*
43	Forman *formanschool.org*
44	Hamden Hall Country Day School *hamdenhall.org*
44	The Harvey School *harveyschool.org*
46	Hopkins School *hopkins.edu*
43	Housatonic Valley Waldorf School *waldorfct.org*
45	Kent School *kent-school.edu*
43	Lauralton Hall *LauraltonHall.org*
45	Marianapolis *marianapolis.org/openhouse*
42	The Masters School *mastersny.org*
45	The Mead School *meadschool.org*
48	The Rectory School *rectoryschool.org*
47	Renbrook School *renbrook.org/openhouse*
47	Ridgefield Academy *ridgefieldacademy.org*
46	Rumsey Hall School *rumseyhall.org*
40	Sacred Heart Academy *sacredhearthamden.org*
44	St. Joseph High School *SJCadets.org*
38	Southern Connecticut State University *SouthernCT.edu/grad*
42	South Kent School *southkentschool.org*
46	Westover School *westoverschool.org*
46	Whitby *whitbyschool.com/SS1*

health & fitness

pg	advertiser
48	Ann's Place *annsplace.org*
30	Center Podiatry *centerpodiatry.com*
39	Connecticut Image-Guided Surgery *(203) 330-0248*
34	Connecticut LTCOP *ct.gov/ltcop*
37	The Jackson Laboratory *jax.org/subscribe*
33 *(Htfd)*	Jefferson Radiology *jeffersonradiology.com*
33 *(F/NH)*	Kennedy & Perkins *kennedyandperkins.com*
1	Middlesex Hospital Cancer Center *middlesexhospital.org/pink*
4	OptiCare *opticarepc.com*
11	Smilow Cancer Hospital at Yale-New Haven *closertofree.com*
7	Women's Choice Mammography *(203) 445-0101*

retirement living

pg	advertiser
38	Duncaster *Duncaster.org*
19	The Hearth *thehearth.net*
c2	Masonicare at Mystic *Masonicare-Mystic.org*
8	Seabury *seaburylife.org*

travel

pg	advertiser
22	Foxwoods Resort Casino *foxwoods.com*
26	Mohegan Sun *mohegansun.com*
24	Old Lyme Inn *oldlymeinn.com*

dining guide | tolland county

Coyote Flaco • ***Mexican*** Standouts at this colorful spot include chile rellenos, pollo al mole, bistec ranchero and the enchilada trio. • 50 Higgins Hwy., Mansfield, (860) 423-4414 (coyoteflacomansfield.com). Open daily. L (Fri.-Sun.) D, $$, WA

Casey's Café • ***American*** Wednesday is pasta night, Thursday is build-your-own Mexican specialties and Sunday is barbecue all day long at this family-run family-style restaurant. • 127 West Rd., Ellington, (860) 870-8784 (caseyscafect.com). Open daily. L D, $

Elmo's Dockside • ***Seafood*** Known for fresh, local seafood, homemade clam chowder and lobster bisque, USDA High Choice beef, poultry and pasta dishes. • 48 Harford Tpke., Vernon, (860) 646-3474(elmosdockside.com). Open daily. L (Mon.-Sat.) D, $$

Little Mark's Big BBQ • ***Barbecue*** Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Rd., Vernon, (860) 872-1410 (littlemarksbbq.com). Open daily. Best Barbecue—Tolland County. L D, $$, WA

Pancho Loco • ***Mexican*** Don your shorts and Hawaiian shirt and try this Parrothead paradise for sizzling fajitas and chillin' margaritas. • 218 Talcottville Rd., (860) 871-1819 (pancholoco.net). Open daily. Best Mexican/Latin American—Tolland County. L D, $, E, WA

Trattoria da Lepri • ***Italian*** This family-owned and -run eatery prepares dishes from scratch with local ingredients. On the menu: rigatoni Bolognese, veal scallopini Marsala and crabmeat-stuffed shrimp. • 89 West Rd., Ellington, (860) 875-1111 (trattoriadalepri.com). Closed Sun.-Mon. D, $$, WA

Utsav Indian Cuisine • ***Indian*** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Rd., Vernon, (860) 871-8714 (utsavcuisine.com). Open daily. L D, $$, WA

Vernon Diner • ***Continental*** Enjoy anything from homemade French toast and Greek specialties to steak, seafood and pasta at this friendly spot in Vernon. • 453 Hartford Tpke., Vernon, (860) 875-8812 (vernondiner.com). Open daily. B L D LS, $, WA

Rein's New York Style Deli-Restaurant • ***American*** A bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami Reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, (860) 875-1344 (reinsdeli.com). Open daily. B L D LS SB, $, WA

Willington Pizza House • ***Pizza*** Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Rd. (Rte. 32), Willington, (860) 429-7433 (willingtonpizza.com). Open daily. L D LS, $, WA

Somers Inn Restaurant • ***American*** American cuisine served in a historic country setting. Specialties include prime rib, baked stuffed shrimp with spinach-artichoke sauce and bacon-wrapped buffalo shrimp. • 585 Main St., Somers, (860) 749-2256 (thesomersinn.com). Closed Mon.-Tues. L (Wed.-Fri.) D SB, $$, WA

Wood-n-Tap • ***American*** Known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 236 Hartford Tpke., Vernon, (860) 872-6700 (woodntap.com). Open daily. Experts' Pick—Best for Families. L D LS, $, WA

Windham County

85 Main • ***New American*** There's something for everybody at this Main Street fixture: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, (860) 928-1660 (85main.com). Open daily. L D LS, $$, WA [★★ 5/12]

Bella's Bistro • ***Northern Italian*** An upscale spot with a seasonal menu serving veal, beef, chicken, pork, pizzas, seasonal fish, shrimp, mussels, scallops and lobster. • 75 Main St., Putnam, (860) 928-7343 (bellasbistromarket.com). Closed Mon. L D (Tues.-Sat.), $$, WA

The Courthouse Bar & Grill • ***American*** Serves 20 great appetizers plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, (860) 963-0074 (courthousebarandgrille.com). Open daily. L D LS (weekends), $, WA

Fireside Tavern at Sharpe Hill • ***American*** Features an authentic early 18th-century ambience. Wood-grilled dishes—Creole shrimp, Delmonico steak, Jamaican chicken and sea bass—top the menu here. Features outdoor dining in the wine garden. • 108 Wade Rd., Pompfret, (860) 974-3549. Open year-round. Closed Mon.-Thurs. L (Sat.-Sun.) D (Fri.-Sat.), $$$ [★★½ 9/14]

Golden Lamb Buttery • ***American*** In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateubriand or honey-glazed rack of lamb. For dessert, there's strawberry-rhubarb bread pudding or lemon blueberry cake. • 199 Bush Hill Rd., Brooklyn, (860) 774-4423 (thegoldenlamb.com). Closed Sun.-Mon. L D (Fri.-Sat.), $$$, E, WA

Hank's Restaurant • ***American*** A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Rd., Brooklyn, (860) 774-6071 (hanksrestaurant.com). Open daily. L D, $$

The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry, fontina-stuffed veal tenderloin Serrano and duckling à l'orange. • 94 Plaine Hill Rd., Woodstock, (860) 928-0528 (woodstockhill.com). Open daily. L (Thurs.-Sat.) D SB, $$$, WA [★★★ 6/13]

J.D. Cooper's • ***American*** A sports pub with walls of sports memorabilia and 125 entrées from prime rib to fajitas to fresh fish. • 146 Park Rd., Putnam, (860) 928-0501. Open daily. L D, $, E (Sat.), WA

The Mansion at Bald Hill • ***American*** The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Rd., South Woodstock, (860) 974-3456 (mansionatbaldhill.com). Closed Mon. D, $$$, WA

Mozzarella's Grill & Bar • ***American/Italian*** A great family restaurant with a warm, cozy atmosphere serving fresh burgers, steaks, seafood, Italian specialties and homemade soups. • 460 Hartford Tpke., Dayville, (860) 774-3434 (mozzarellasgrill.com). Closed Fri.-Sun. B L D, $, E, WA

New Ocean Palace • ***Japanese*** Enjoy the tiger roll, mango chicken, crab rangoon and teriyaki beef in a warm, relaxing atmosphere. • 520A Providence Rd., Brooklyn, (860) 779-9699 (newoceanbrooklynct.com). Open daily. L (Mon.-Sat.) D, $, WA

Someplace Special Pizza • ***Italian*** Serves Greek-style pizza, steaks, seafood, and pastas at reasonable prices. • 58 Main St., Putnam, (860) 928-2884 (someplacespecialrestaurant.com). Open daily. L D, $, WA

Thai Basil • ***Thai/Japanese*** Favorite dishes include Drunken Noodles, General Thai chicken, Thai Basil Farm and pad Thai, as well as Japanese hibachi steak and seafood dishes. • 187 North St., Danielson, (860) 774-1986 (thaibasilct.com). Open daily. L D, $, WA

Thai Place • ***Thai*** More than 100 authentic dishes including pad Thai, barbecued chicken and skewered satay with sweet nam jim kai sauce. • 214 Kennedy Dr., Putnam, (860) 963-7770 (www.thaiplaceputnam.com). Open daily. L D, $, WA

Tony's Pizza • ***Pizza*** With more than 30 years in business, Despina Loukas knows how to make pizzas. Customer favorites include crispy pepperoni and taco. • 117 Main St., Willimantic, (860) 423-7717 (tonyspizzaplace.com). Open daily. L D LS, $, WA

The Vanilla Bean Café • ***American*** A restaurant known for its homemade soups, award-winning chili, mac & cheese, vegetarian dishes, and desserts. • Rtes. 44, 169 & 97, Pomfret, (860) 928-1562 (thevanillabeancafe.com). Open daily. B L D (Wed.-Sun.), $$, E, WA

Willimantic Brewing Co./Main Street Café • ***Brew Pub*** In a historic U.S. Post Office building, beers are brewed in full view of diners. Try the ale-steamed mussels. • 967 Main St., Willimantic, (860) 423-6777 (willibrew.com). Open daily. L (Tues.-Sun.) D, $$, WA

Yamato Hibachi & Sushi Restaurant • ***Japanese*** Serves freshly prepared seafood, steak, chicken and veggies cooked on hibachi grills, as well as a wide variety of sushi, sashimi and rolls. • 729 Hartford Pike, Dayville, (860) 774-7888 (yamatosushi.com). Open daily. L D, $$, WA

china and crystal repair

BREAK IT, CHIP IT, CRACK IT—We can restore it. China and crystal restoration. Please call 203-271-3659 or visit us online at **www.china andcrystalrepair.com**

furniture restoration

FURNITURE REPAIR & RESTORATION. Chairs Re-Caned, Re-Rushed, Re-Upholstered, Re-Glued. Complete Wicker/Rattan Repairs & Restorations. All furniture professionally Stripped, Refinished, Restored & Repaired. Expert furniture decorating and painting. 90 years in business. H.H. PERKINS Company. Call **(203) 787-1123** 370 State Street, North Haven, CT 06473 **www.hhperkins.com**

historic window solutions

Have The Best Of Both Worlds!
Installed
To be Installed
Save Your Historic Windows with High-Tech Interior Storm Windows
10 Minute Install / 10 Seconds In / 10 Seconds Out
Innerglass® Window Systems, LLC
The Compression-Fit Advantage
stormwindows.com • 800.743.6207

sound proofing

STOP STREET NOISE with custom glass interior storm windows, residential and commercial. Innerglass Window Systems **(860) 651-3951 www.stormwindows.com**

On Sale Now!

This 64-page commemorative magazine chronicles the 2014 national championship seasons for both the men's and women's Huskies programs.

$9.95

To order call
1-855-235-9032
Monday – Friday between 9am-5pm
or visit
connecticutmag.com/Historic-Huskies

*Plus sales tax, shipping and handling fees. Domestic orders only.

BUY IT...SELL IT...FIND IT...

in CONNECTICUT Magazine's Marketplace Classifieds.

ADVERTISING in MARKETPLACE

RATES: $2.75 per word, 15 word minimum. All hyphenated words and phone numbers count as two words. Black and white display advertisements begin at $175 per inch; color display ads begin at $200 per inch.

FREQUENCY DISCOUNTS
12 months = 20% discount
6 months = 15% discount
3 months = 10% discount

PAYMENTS: All advertisements are sold on a prepayment basis. Acceptable forms of payment are: Check, Money Order, Visa, MasterCard, and American Express.

DEADLINES: Materials should be received by the 25th of the second month preceding the issue (for example, October 25 for December)

ADDRESS CORRESPONDENCE:
David Martin, Classified Advertising Department
CONNECTICUT Magazine
40 Sargent Drive, New Haven, CT 06511
Phone: (800) 974-2001
Fax: (203) 789-5255
Email: dmartin@connecticutmag.com

IS ANYTHING STILL MADE IN CONNECTICUT?

YES! Learn all about it with...

Made in Connecticut

— A CPTV Original Documentary —

Part of a 3-year commitment to manufacturing

Celebrating Connecticut's manufacturing future, from high-tech to hand-made

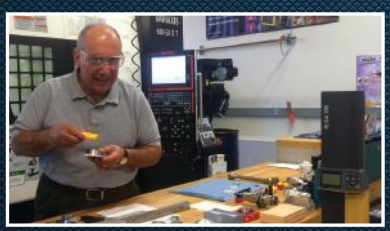
Premieres Thursday, October 23 at 8 p.m.

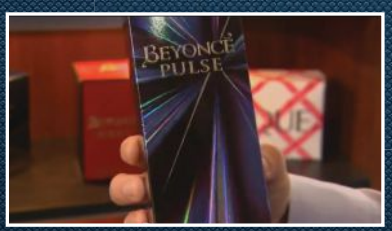
(Repeats Sunday, October 26 at 12:30 p.m. on CPTV and Wednesday, October 29 at 8 p.m. and Sunday, November 2 at 8 p.m. on CPTV Sports)

Founding Sponsor:

KBE BUILDING CORPORATION

KBEBUILDING.COM





What's On! 10.2014

CONNECTICUT PUBLIC BROADCASTING NETWORK

CPTV | WNPR | CPBN.ORG

ADE IN
NECTICUT

Made in Connecticut

Don't Miss the Premiere on Thursday, October 23 at 8 p.m.

Only On

cptv

www.cptv.org

President's message

We are thrilled to announce the October premiere of *Made in Connecticut*, a CPTV Original documentary being presented as part of the Connecticut Public Broadcasting Network's Made in Connecticut initiative. This initiative is a three-year commitment to exploring and celebrating modern manufacturing and the role of innovation in Connecticut companies.

Launched this spring, the Made in Connecticut initiative is made possible by Founding Sponsor KBE Building Corporation and features special programming on CPTV – including the new series *How We Got to Now with Steven Johnson*, also premiering this October – as well as special reports on WNPR/Connecticut Public Radio and even an informative website, MadeinCT.CPTV.org. And now, Connecticut residents will be able to learn even more about the state's vibrant manufacturing scene – and its important role in the local economy – with the new *Made in Connecticut* documentary. Don't miss its CPTV premiere on October 23 at 8 p.m.!

As passionate as we are about showcasing local innovation and economic growth, we are equally passionate about education. Our network's commitment to education recently received a boost in the form of a $225,000 grant from the Nellie Mae Education Foundation. This grant will support our newest Education Reporting initiative, entitled "Newsroom of the Future." This exciting venture is designed to enhance our overall Education Reporting efforts, as well as to help the senior class from Hartford Public School's Journalism & Media Academy (JMA), located at our Hartford studios, to develop 21st-century media skills, helping to ensure they will be leaders among the journalists of tomorrow. We are grateful to the Nellie Mae Education Foundation for assisting us in our mission to provide innovative educational opportunities for the youth of Connecticut.

On another positive note, at the recent 66th Primetime Emmy Awards, PBS programming won a total of 11 awards, tying with CBS as the network with the second-highest number of awards received. Seven of these awards went to the Season 3 finale episode of one of our viewers' favorite programs, *Masterpiece Mystery!:* "Sherlock," making "Sherlock" the single program with the most Emmy Awards for 2014. We are proud to be Connecticut's destination for high-quality PBS programs like "Sherlock," and we congratulate all those who were honored for their accomplishments. We also thank you, our members, for your support that makes all of our efforts – from providing great programming to engaging in community outreach – possible.

Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network

cpbn
cptv | wnpr
CONNECTICUT PUBLIC BROADCASTING NETWORK

On TV

CPTV

Hartford (WEDH)	Digital Channel 24.1
Bridgeport (WEDW)	Digital Channel 49.1
Norwich (WEDN)	Digital Channel 53.1
New Haven (WEDY)	Digital Channel 65.1

CPTV4U	Digital Channels 24.2, 49.2, 53.2, 65.2
CPTV SPORTS	AT&T U-verse Channel 65
	Cablevision Channel 139
	Charter Cable Channel 180
	Comcast Cable Channel 966
	Cox Cable Channel 805
	MetroCast Channel 418
	Thames Valley Cable Channel 87
CPTV SPROUT	Comcast Cable Channel 128

Check with your cable provider for additional channel information.

On Radio

WNPR
90.5 FM Hartford/New Haven
89.1 FM Norwich/New London
88.5 FM Stamford/Greenwich
91.3 FM Southampton, NY
99.5 FM Storrs
Channel 206 HD-Norwich/New London
Channel 213 HD-Hartford/New Haven
Also available on 88.5 FM Fairfield, 90.1 FM Willimantic and 91.9 FM Springfield, MA

Online

CPBN.org CPTV.org WNPR.org

Membership & Program Information

Call: 860.275.7550
E-mail: audiencecare@cptv.org
Membership starts at $40 per year.

Editorial Staff

Editor: Emily Caswell
Contributors: Todd Gray, Carol Sisco

CPTV and WNPR to Air Exclusive Debate Coverage in October

In October, CPTV and WNPR will air coverage of Connecticut gubernatorial and congressional debates. Tune in for the gubernatorial debate taking place in Hartford hosted by the Connecticut Broadcasters Association (CBA) — presented in conjunction with area broadcast stations, including CPTV and WNPR, and moderated by WNPR's Colin McEnroe — airing Thursday, October 9 at 8 p.m. on both CPTV and WNPR, and streaming live at 4 p.m. at WNPR.org. The 2nd Congressional District debate taking place Tuesday, October 14 at 8 p.m., hosted by CPTV, WNPR and *The Day*, will be broadcast live on WNPR and streamed live at WNPR.org. It will also air on CPTV on Friday, October 17 at 8 p.m. Finally, the October 16 gubernatorial debate taking place at 7 p.m. in New London, also hosted by CPTV, WNPR and *The Day* and moderated by WNPR's John Dankosky, will be simulcast live on CPTV and WNPR and streamed live at WNPR.org. For more information, visit CPTV.org.

"What's On!" is published monthly as a supplement in Connecticut Magazine by Connecticut Public Broadcasting Network, 1049 Asylum Avenue, Hartford, CT 06105. Connecticut Magazine, 35 Nutmeg Drive, Trumbull, CT 06611, is published monthly by Journal Register Company, Lower Makefield Corporate Center; 790 Township Line Road, 3rd Floor, Yardley, PA 19067. Editorial content for "What's On!", the 12-page program guide devoted to CPTV and WNPR, is determined by Connecticut Public Broadcasting Network (CPBN), a nonprofit corporation chartered by the state of Connecticut.

TRUSTEES: Francisco Borges/Chair; Jeffrey Hoffman/Vice Chair; Pamela Pagnani/Secretary; Joyce Ahrens, Tim Bannon, Thomas Barnes, Bruce Bozsum, Paul Bucha, Gregory Butler, Christopher Campbell, Gayle Capozzalo, Arnold Chase, Daniel Crown, Christopher Dadlez, Arthur Diedrick, Jeffrey Flaks, Jerry Franklin (ex officio), Lynn Fusco, Peter Kelly, Edward Lewis, Mary McLaughlin, Thea Montanez, William Nickerson, George Norfleet, Faye Preston, Brian Renstrom, Rick Richter, Dr. Eugene Salorio, Dr. John Soto, Roger Williams, Jay Youngling, Michael Zebarth; Edith Bjornson, Carl Chadburn and Laura Lee Simon (Trustee Emeriti)

COMMUNITY ADVISORY BOARD: Radha Radhakrishnan/Co-Chair, Alexia Bouckoms/Co-Chair, Elaine Elisabeth Barrie, Tanya Shriver Castiglione, Rocio Chang, Tarah S. Cherry, Thomas J. Colangelo, Trillon Dukes, Aaron Frankel, Henry Link, Barri R. Marks, Vivian Martinez-Rivera, Francis Peters, Kay Rahardjo, Meher Shulman, Kerrie Sullivan, Melissa Warner, Steven H. Werlin

What's On! cptv4U

CPTV4U's Evening Program Schedule

For CPTV4U's all-day listings, visit CPTV.org and click the "Schedules" tab.

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
6:00 p.m.	Genealogy Roadshow	PBS NewsHour	PBS NewsHour	PBS NewsHour	PBS NewsHour	PBS NewsHour	History & Science Programming***
6:30 p.m.							
7:00 p.m.	Antiques Roadshow	Shelter Me	Broadway or Bust (Back-to-back episodes of Theater Talk air October 28 at 7 and 7:30 p.m.)	Travel with Kids	This Old House Hour (Back-to-back episodes of Ask This Old House air October 2 at 7 and 7:30 p.m.)	Friday Night Science Programming (Includes the CPTV4U premiere of Living with Parkinson's on October 3 at 7 p.m. and the new series How We Got to Now with Steven Johnson Fridays at 7 p.m. beginning October 17)	Queen & Country
7:30 p.m.				Rick Steves' Europe			
8:00 p.m.	Front and Center*	Monday Night Nature & Travel Programming	Special Tuesday Night PBS Arts Fall Festival Programming**	Antiques Roadshow	Thursday Night Independent Films & Documentaries (Includes the series Latino Americans on October 2, 9 and 16 at 9 and 10 p.m.)		Saturday Night Mystery Programming (Includes marathons of the House of Cards series on October 11, 18 and 25, 8 p.m.-12 a.m.)
8:30 p.m.							
9:00 p.m.	Austin City Limits*	Nature		Finding Your Roots with Henry Louis Gates, Jr.			
9:30 p.m.							
10:00 p.m.	Sunday Night Music Programming	Globe Trekker		Genealogy Roadshow (A bonus episode of Finding Your Roots with Henry Louis Gates, Jr. airs October 1, 10-11 p.m.)			
10:30 p.m.			Theater Talk**				
11:00 p.m.		Charlie Rose	Charlie Rose	Charlie Rose	Charlie Rose	Charlie Rose	
11:30 p.m.							

*The anniversary special *Austin City Limits Celebrates 40 Years* airs October 12, 8-10 p.m.

** *Great Performances:* "Steven Sondheim's Company with the New York Philharmonic" airs October 7, 8-10:30 p.m.; *Great Performances:* "Rodgers & Hammerstein's Oklahoma!" airs October 14, 8-11 p.m.; *Live From Lincoln Center:* "The Nance Starring Nathan Lane" airs October 21, 8-10:30 p.m.; and *Live From Lincoln Center:* "Sweeney Todd: The Demon Barber of Fleet Street in Concert" airs October 28, 8-10:30 p.m.

*** *Rise of the Black Pharaohs* airs October 4, 6-7 p.m.; *NOVA:* "Building Pharaoh's Chariot" airs October 11, 6-7 p.m.; *Secrets of the Dead:* "The Silver Pharaoh" airs October 18, 6-7 p.m.; and *Egypt's Golden Empire* airs October 25, 6-7 p.m.

A benefit for CPTV / WNPR

CRAFT BEER AND CHILI CHALLENGE

October 11, 2014

Connecticut's Old State House

Early entry at 2 p.m. • Doors open at 3 p.m.

Grab your tickets!

$45 Brew Crew VIP Tickets

$30 Advance General Admission

$20 Designated Driver

100+

Craft beers and local chili recipes to sample.

A Sampling of the Samplers

Back East Brewing
Black Hog Brewing
Boston Beer Company
Charter Oak Brewing Company
City Steam Brewery
Long Trail Brewing Company
Old Burnside Brewing Company
Relic Brewing Company
Stony Creek Brewery
Thomas Hooker Brewing Company
Two Roads Brewing
Willimantic Brewing Company
Witchdoctor Brewing

See more at:

BeerAndChili.org

All proceeds support local public media programming.

CONNECTICUT SCIENCE CENTER

OPENS OCT 4

In the TRAVELING EXHIBIT GALLERY sponsored by SAINT FRANCIS *CARE*

GROSSOLOGY®

THE (IMPOLITE) SCIENCE OF THE HUMAN BODY

CTScienceCenter.org
860.SCIENCE [724-3623]
250 Columbus Blvd. | Hartford, CT

Connecticut Science Center®

cptvKids

MONDAY THROUGH FRIDAY

6:30 AM	Sesame Street	12:30 PM	Thomas & Friends
7:00	Wild Kratts	1:00	Daniel Tiger's Neighborhood
7:30	Wild Kratts		
8:00	Curious George	1:30	Caillou
8:30	The Cat in the Hat	2:00	Super Why!
9:00	Peg + Cat	2:30	Dinosaur Train
9:30	Dinosaur Train	3:00	Peg + Cat
10:00	Sesame Street	3:30	The Cat in the Hat
11:00	Daniel Tiger's Neighborhood	4:00	Curious George
		4:30	Arthur
11:30	Super Why!	5:00	Wild Kratts
Noon	Sid the Science Kid	5:30	Wild Kratts

Educational Apps Feature Beloved PBS Kids Characters

PBS Kids and Sesame Workshop — the nonprofit organization behind *Sesame Street* — recently announced the launch of the app Cookie Monster's Challenge for iPad! Cookie Monster's Challenge offers fun games designed to help kids build their executive function skills, including self-control, focus, memory and more. Cookie Monster's Challenge is available at the App Store on iPad or at AppStore.com/PBSKids.

CPTV Kids also offers an educational app, available for free download at the App Store. The CPTV Kids App can be used on the iPad, iPad mini, iTouch and iPhone, and showcases many popular characters, from the Cat in the Hat to Curious George. It also features more than 100 interactive storybooks, videos and ReadAlong eBooks, and new titles are available every week. Check out both of these apps today!

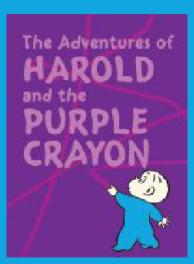
Connecticut Children's Medical Center is proud to sponsor CPTV Kids

The CPTV Kids App Is Presented by Big Y® World Class Markets®

Harold and the Purple Crayon

Sunday, October 12 at 2 p.m. at Jorgensen Center for the Performing Arts

On a walk in the moonlight one night, with only an oversized purple crayon, Harold draws a path to follow, a landscape to discover and landmarks to guide him back. A blend of magic, mask, pantomime, puppetry and original music brings this delightful tale to life, creating the wondrous sense that anything is possible. Fun for kids of all ages!



JORGENSEN CENTER FOR THE PERFORMING ARTS

Made in Connecticut

A CPTV Original Documentary Premiering Thursday, October 23 at 8 p.m.

Encore Broadcasts Air Sunday, October 26 at 12:30 p.m. on CPTV and Wednesday, October 29 at 8 p.m. and Sunday, November 2 at 8 p.m. on CPTV Sports

This October, CPTV proudly premieres its latest documentary, *Made in Connecticut*. Set against the backdrop of such timely issues as outsourcing and a global economy, *Made in Connecticut* explores modern manufacturing and the role of innovation on companies that are located – and thriving – in Connecticut. The film premieres Thursday, October 23 at 8 p.m. on CPTV, with repeat broadcasts airing on both CPTV and CPTV Sports, CPTV's 24/7 sports channel.

Made in Connecticut explores such topics as the value that manufacturing provides to the state's economy; how the manufacturing sector is contributing to the creation of jobs in Connecticut; how advances in technology have changed the nature of manufacturing and the skills needed to work successfully in the manufacturing environment; and how science, technology and innovation are transforming manufacturing endeavors around the world, the nation and the state.

A number of diverse companies from across Connecticut are profiled in the documentary, including:

• Barnes Group, headquartered in Bristol, which started as a spring company in 1857 to supply the clock industry and has since exploded into a global leader in industrial and aerospace manufacturing

• Curtis Packaging in Sandy Hook, a nearly 170-year-old family-owned company that has reinvented itself as a world leader in luxury packaging and environmental stewardship

• Ola! Granola in Norwalk, where a mother of three produces hand-made granola in a wide variety of flavors, from vanilla almond to cranberry orange pecan to chocolate banana chip

• Oxford Performance Materials in South Windsor, a plastics company on the edge of science fiction-like technology, using 3-D printing to create cranial implants for people who have suffered traumatic brain injuries

• Pratt & Whitney in East Hartford, the industry leader in aerospace, creating breakthrough technology with its PurePower jet engine that will revolutionize air travel

• Protein Sciences in Meriden, which has a game-changing flu vaccine that takes just weeks to mass produce to fight pandemics worldwide

• Severance Foods in Hartford, a snack food company founded by three friends who invested in a tortilla-making machine in the 1980s and now employs more than 85 people to produce 40,000 pounds of tortilla chips a day

• Tucci Lumber, which makes baseball bats in South Norwalk and was founded by a former major leaguer

Produced and hosted by Emmy Award-winning journalist Christina DeFranco, the *Made in Connecticut* documentary is presented as part of the Connecticut Public Broadcasting Network's Made in Connecticut initiative, made possible by Founding Sponsor KBE Building Corporation. This initiative is a three-year commitment to manufacturing and innovation that celebrates Connecticut's manufacturing future, from high-tech to hand-made. The initiative also includes additional special programming airing on both CPTV and WNPR.

"Manufacturing has always been an important part of Connecticut's culture and economy, and it's a subject we're thrilled to explore with the Made in Connecticut initiative, the first phase of CPBN's three-year commitment focusing on manufacturing in Connecticut," said Jerry Franklin, president and CEO of CPBN. "In recent years, technological advances, as well as human innovation and creativity, have put Connecticut on the forefront of a manufacturing revolution. This revolution is not only exciting, it's important to the local economy, as it's helping to create jobs in the Nutmeg State."

"When CPBN approached us about Made in Connecticut, we knew it was a great fit," said Mike Kolakowski, KBE Building Corporation's president and principal owner. "We're passionate about fostering innovation in Connecticut's manufacturing and technology spaces, and we just happen to have built more technical high schools around the state than anyone else. We're thrilled to shine light on this critical aspect of the state's current and future economy."

More information on the Made in Connecticut initiative can be found at MadeinCT.CPTV.org.

cptv Primetime

CPTV Early Prime Monday Through Friday, unless otherwise noted:

6:00 pm BBC World News
6:30 Nightly Business Report
7:00 PBS NewsHour*

*On October 16, a Connecticut gubernatorial debate airs live at 7:00 pm. For more information, see page 90.

CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue.

WEDNESDAY, OCTOBER 1

8:00 **Penguins: Spy in the Huddle, A *Nature* Special Presentation**
First Steps *Nature* continues its look into the lives of penguins, getting up close and personal through the use of cameras disguised as penguins. Part 2 of 3.

9:00 **NOVA**
Building Pharaoh's Chariot A team of experts tests highly accurate replicas of Egyptian royal chariots.

10:00 **Rise of the Black Pharaohs**
Learn about the African Kushites, who overthrew the ancient Egyptians and ruled for nearly 100 years.

11:00 **Secrets of the Dead**
The Silver Pharaoh Explore the tomb of Pharaoh Psusennes I, a spectacular ancient treasure.

(12 am - 7 am: CPTV All Night)

THURSDAY, OCTOBER 2

8:00 **Living with Parkinson's**
(See *Highlight,* right.)

9:00 **Mr. & Mrs. Murder**
Keeping Up Appearances A woman's death at a cosmetic surgery clinic may not be what it seems.

10:00 **Masterpiece Mystery!**
Zen: Vendetta In a trio of mysteries, Detective Aurelio Zen brings justice to modern-day Italy — whether the authorities want it or not.

11:30 **Ask This Old House**

(12 am - 7 am: CPTV All Night)

FRIDAY, OCTOBER 3

8:00 **Washington Week**
8:30 **Masterpiece Mystery!**
Inspector Lewis, Series V: Generation of Vipers The death of a lovelorn professor is investigated.

10:00 **Infinity Hall Live**
Los Lonely Boys

11:00 **Front and Center**
Group Love

(12 am - 6:30 am: CPTV All Night)

SATURDAY, OCTOBER 4

6:30 am **Sesame Street**
7:00 **Wild Kratts**
7:30 **Thomas & Friends**
8:00 **Word World**
8:30 **Biz Kid$**
9:00 **Family Travel with Colleen Kelly**
9:30 **The Travel Detective with Peter Greenberg**
10:00 am -- 11:30 am: **This Old House Marathon**
11:30 **This Old House Hour**
12:30 **Growing a Greener World**
1:00 **Garden Smart**
1:30 **Sara's Weeknight Meals**
2:00 **America's Test Kitchen**
2:30 **Cook's Country Kitchen**
3:00 **Martha Stewart's Cooking School**
3:30 **Martha Bakes**
4:00 **Essential Pepin**
4:30 **Simply Ming**
5:00 **Victory Garden**
5:30 **P. Allen Smith's Garden Home**
6:00 **Hometime**
6:30 **Ask This Old House**
7:00 **This Old House**
7:30 **CPTV Saturday Night Performances**
Tune in for an evening of viewers' favorite toe-tapping concerts, informational specials and more!

9:30 **Doc Martin**
The Practice Around the Corner

10:30 **Masterpiece Mystery!**
Sherlock: A Study in Pink When a woman dressed all in pink is found dead, Sherlock is on the case.

(12 am - 6:30 am: CPTV All Night)

SUNDAY, OCTOBER 5

6:30 am **Angelina Ballerina: The Next Steps**
7:00 **Curious George**
7:30 **The Cat in the Hat Knows a Lot About That!**
8:00 **Signing Time**
8:30 **Design Squad**
9:00 **Moyers & Company**
9:30 **Religion & Ethics Newsweekly**
10:00 **America by the Numbers**
Hosted by Maria Hinojosa, this series reveals how dramatic changes in the demographics of the U.S. are playing out in the nation's culture.

10:30 **Start Up**
Follow the real-life stories of American entrepreneurs who are starting their own businesses.

11:00 **Consuelo Mack WealthTrack**
11:30 **To the Contrary**
12:00 **The McLaughlin Group**
12:30 **Masterpiece Mystery!**
Zen: Vendetta (See October 2 at 10 p.m.)

2:00 **Masterpiece Mystery!**
Sherlock: A Study in Pink (See October 4 at 10:30 p.m.)

3:30 **American Woodshop**
4:00 **Woodsmith Shop**
4:30 **Hometime**
5:00 **Ask This Old House**
5:30 **This Old House**
6:00 **Doc Martin**
The Practice Around the Corner

Living with Parkinson's
A CPTV National Presentation
Thursday, October 2 at 8 p.m.

Parkinson's disease is the second-most-common neurodegenerative disorder in the world, behind only Alzheimer's. The window into the world of people living with Parkinson's often accentuates their personal challenges, but there is hope. This new documentary follows the daily trials and triumphs of courageous individuals as they search for new ways to manage their symptoms and improve their quality of life. It also provides a look into the history of Parkinson's medical research, treatment strategies and the ongoing search for a cure. For more information, visit Parkinsons.CPTV.org.

7:00 **Hispanic Heritage Awards 2014**
Filmed in Washington, D.C., this program honors recipients of the 27th annual Hispanic Heritage Awards, including celebrities, physicians, scientists, educators, innovators, public officials and community and business leaders.

8:00 **Masterpiece Classic**
The Paradise, Season 2 Fireworks ignite when a vendor named Clemence arrives from Paris and wedding bells ring. Part 2 of 8.

9:00 **Masterpiece Mystery!**
Inspector Lewis, Series VII: The Greater Good In the Season 7 premiere, Lewis and Hathaway are reunited to investigate a complicated case.

10:30 **Great Estates Scotland**
Inveraray

11:30 **Queen & Country**
London: Royal City

(12:30 am - 7 am: CPTV All Night)

MONDAY, OCTOBER 6

8:00 **Antiques Roadshow**
Knoxville, Tennessee, Part 3

9:00 **Antiques Roadshow**
Raleigh, North Carolina, Part 2

10:00 **Living with Parkinson's**
(See *Highlight*, above.)

11:00 **Doc Martin**
The Practice Around the Corner

(12 am - 7 am: CPTV All Night)

TUESDAY, OCTOBER 7

8:00 **Finding Your Roots with Henry Louis Gates, Jr.**
Our American Storytellers Ken Burns, Anderson Cooper and Anna Deavere Smith learn about their family histories.

9:00 Makers
Women in Hollywood Jane Fonda, Zoe Saldana, Lena Dunham and other women influencing the world of show business are featured.
10:00 Frontline
11:00 Anna May Wong: In Her Own Words
Anna May Wong, the first Chinese American movie star, is profiled.
(12 am - 7 am: CPTV All Night)

WEDNESDAY, OCTOBER 8

8:00 Penguins: Spy in the Huddle, A *Nature* Special Presentation
Growing Up Part 3 of 3. (See October 1 at 8 p.m.)
9:00 NOVA
Why Planes Vanish How could a 270-ton passenger jet vanish into thin air? *NOVA* tells the inside story of the search for flight MH370.
10:00 NOVA
Crash of Flight 447 Experts examine how a state-of-the-art airliner vanished without a trace in 2009.
11:00 Keep 'Em Flying
The history of aviation in Connecticut is explored.
(12 am - 7 am: CPTV All Night)

THURSDAY, OCTOBER 9

8:00 CBA 2014 Connecticut Gubernatorial Debate Coverage
(See page 90 for more information.)
9:00 Mr. & Mrs. Murder
Zootopia Nicola and Charlie investigate a death and a mysterious disappearance at the Maabade Zoo.
10:00 Masterpiece Mystery!
Zen: Cabal (See October 2 at 10 p.m.)
11:30 Ask This Old House
(12 am - 7 am: CPTV All Night)

FRIDAY, OCTOBER 10

8:00 Washington Week
8:30 Masterpiece Mystery!
Inspector Lewis, Series V: Fearful Symmetry Lewis investigates the death of a suburban babysitter.
10:00 Infinity Hall Live
Keb' Mo'
11:00 Hispanic Heritage Awards 2014
(See October 5 at 7 p.m.)
(12 am - 6:30 am: CPTV All Night)

SATURDAY, OCTOBER 11

6:30 am Sesame Street
7:00 Wild Kratts
7:30 Thomas & Friends
8:00 Word World
8:30 Biz Kid$
9:00 Everyday Edisons
9:30 The Travel Detective with Peter Greenberg
10:00 Rick Steves' Europe
10:30 Hispanic Heritage Awards 2014
(See October 5 at 7 p.m.)
11:30 This Old House Hour
12:30 Growing a Greener World
1:00 Garden Smart
1:30 Sara's Weeknight Meals
2:00 America's Test Kitchen
2:30 Cook's Country Kitchen
3:00 Martha Stewart's Cooking School
3:30 Martha Bakes
4:00 Essential Pepin
4:30 Simply Ming
5:00 Lidia's Kitchen
5:30 P. Allen Smith's Garden Home
6:00 Hometime
6:30 Ask This Old House
7:00 This Old House
7:30 Great Performances
The Dukes of September Donald Fagen of Steely Dan, Michael McDonald of The Doobie Brothers and Boz Scaggs perform the R&B and soul music that inspires them.
9:00 Doc Martin
Hazardous Exposure
10:00 Masterpiece Mystery!
Sherlock: The Blind Banker A banker is found dead inside his locked apartment.
11:30 How Sherlock Changed the World
The fictional detective's impact on real-life investigations is explored.
(12:30 am - 6:30 am: CPTV All Night)

SUNDAY, OCTOBER 12

6:30 am Angelina Ballerina: The Next Steps
7:00 Curious George
7:30 The Cat in the Hat Knows a Lot About That!
8:00 Signing Time
8:30 Design Squad
9:00 Moyers & Company
9:30 Religion & Ethics Newsweekly
10:00 America by the Numbers
(See October 5 at 10 a.m.)
10:30 Start Up
(See October 5 at 10:30 a.m.)
11:00 Consuelo Mack WealthTrack
11:30 To the Contrary
12:00 The McLaughlin Group
12:30 Masterpiece Mystery!
Zen: Cabal (See October 2 at 10 p.m.)
2:00 Masterpiece Mystery!
Sherlock: The Blind Banker (See October 11 at 10 p.m.)
3:30 American Woodshop
4:00 Woodsmith Shop
4:30 Hometime
5:00 Ask This Old House
5:30 This Old House
6:00 Doc Martin
Hazardous Exposure
7:00 Queen & Country
London: Royal City
8:00 Masterpiece Classic
The Paradise, Season 2 Moray locks horns with his bosses over the new head of ladies' wear. Part 3 of 8.
9:00 Masterpiece Mystery!
Inspector Lewis, Series VII: The Lions of Nemea The detectives uncover murky motives while investigating the murder of a student.
10:30 Great Estates Scotland
Dumfries
11:30 Queen & Country
Royal Visit
(12:30 am - 7 am: CPTV All Night)

MONDAY, OCTOBER 13

8:00 Antiques Roadshow
Jacksonville, Florida, Part 1

The Hartford HODGEPODGE

It's back—bigger and better! Part street fair, part market, part festival, the Hartford HodgePodge is a six-week affair that welcomes artisans, craftspeople, specialty vendors, musicians, food trucks and farmers from all over Connecticut.

CATCH IT EVERY SATURDAY!
September 13th to October 18th • 11:00 am to 4:00 pm
State House Square • Downtown Hartford
HartfordHodgePodge.com

Stop by our weekly Beer Garden provided by City Steam Brewery. It features a variety of local beers brewed right in the heart of downtown Hartford!

AN EVENT CO-PRODUCED BY:
CIVIC MIND cpbn CONNECTICUT PUBLIC BROADCASTING NETWORK cptv | wnpr hartford business IMPROVEMENT DISTRICT

With support from State House Square and Connecticut's Old State House

9:00 **Antiques Roadshow**
Raleigh, North Carolina, Part 3
10:00 **Pioneers of Television**
Standup to Sitcom Learn how Jerry Seinfeld, Ray Romano and other comics made the transition to sitcoms.
11:00 **Doc Martin**
Hazardous Exposure
(12 am - 7 am: CPTV All Night)

TUESDAY, OCTOBER 14

8:00 **Finding Your Roots with Henry Louis Gates, Jr.**
Roots of Freedom The ancestors of Ben Affleck, Khandi Alexander and Ben Jealous are revealed.
9:00 **Makers**
Women in Space Interviews with astronauts shed light on female pioneers of the U.S. space program.
10:00 **Frontline**
11:00 **Independent Lens**
Bully The growing movement to change the ways bullying is addressed in schools is explored.
(12:30 am - 7 am: CPTV All Night)

WEDNESDAY, OCTOBER 15

8:00 **Nature**
Animal Misfits In this new episode, odd and unlikely creatures that at first glance seem ill-equipped for survival are profiled.
9:00 **How We Got to Now with Steven Johnson**
Clean Science author and media theorist Steven Johnson hosts this series about the power of great ideas. Learn about why and how ideas happen and their sometimes-unintended results, such as how the search for clean water paved the way for the invention of the iPhone. Part 1 of 6.
10:00 **How We Got to Now with Steven Johnson**
Time Part 2 of 6. (See October 15 at 9 p.m.)
11:00 **NOVA ScienceNOW**
How Smart Can We Get? People who are stretching the boundaries of what the mind can do are profiled.
(12 am - 7 am: CPTV All Night)

THURSDAY, OCTOBER 16

7:00 **Connecticut Gubernatorial Debate Coverage**
(See page 90 for more information.)
8:00 **1964 World's Fair**
The sights and sounds of the exhibition that symbolized the epitome of innovation are showcased.
9:00 **Mr. & Mrs. Murder**
The Course Whisperer A chef is killed in his own famous restaurant.
10:00 **Masterpiece Mystery!**
Zen: Ratking (See October 2 at 10 p.m.)
11:30 **Ask This Old House**
(12 am - 7 am: CPTV All Night)

FRIDAY, OCTOBER 17

8:00 **2nd Congressional District Debate Coverage**
(See page 90 for more information.)
9:00 **Pioneers of Television**
Standup to Sitcom (See October 13 at 10 p.m.)
10:00 **Infinity Hall Live**
Dawes
11:00 **Front and Center**
Counting Crows
(12 am - 6:30 am: CPTV All Night)

SATURDAY, OCTOBER 18

6:30 am **Sesame Street**
7:00 **Wild Kratts**
7:30 **Thomas & Friends**
8:00 **Word World**
8:30 **Biz Kid$**
9:00 **Everyday Edisons**
9:30 **The Travel Detective with Peter Greenberg**
10:00 **Rick Steves' Europe**
10:30 **1964 World's Fair**
(See October 16 at 8 p.m.)
11:30 **This Old House Hour**

Robin Williams Remembered – A Pioneers of Television *Special*
Monday, October 20 at 10 p.m.

This tribute to actor and comedian Robin Williams features one of his last full-length interviews for the *Pioneers of Television* series, including never-before-seen comments on his life and work, as well as clips from his career and tributes to Williams by those who knew and worked with him.

12:30 **Growing a Greener World**
1:00 **Garden Smart**
1:30 **Sara's Weeknight Meals**
2:00 **America's Test Kitchen**
2:30 **Cook's Country Kitchen**
3:00 **Martha Stewart's Cooking School**
3:30 **Martha Bakes**
4:00 **Essential Pepin**
4:30 **Simply Ming**
5:00 **Lidia's Kitchen**
5:30 **P. Allen Smith's Garden Home**
6:00 **Hometime**
6:30 **Ask This Old House**
7:00 **This Old House**
7:30 **Celtic Woman: Emerald**
Celtic Woman performs enchanting renditions of a number of fan favorites in this one-of-a-kind, family-friendly concert special.
9:30 **Doc Martin**
Listen with Mother

wnpr
NEWS REPORTS IN THE A.M.
Tune in to WNPR weekdays at 7:06, 7:33, 8:04, 8:33 and 9:04 a.m. for Connecticut news you need to start your day.

Daily news reports on **WNPR** during *Morning Edition* delve deeper than the headlines, providing in-depth coverage of news topics that matter most in Connecticut.

Whether you're at home or on the road, **WNPR** brings you news coverage you won't find elsewhere on the dial.

Funding for WNPR's News Reports in the a.m. is provided by:

Peapod by Stop&Shop stopandshop.com

Hospital for Special Care
We Rebuild Lives.

10:30 Masterpiece Mystery!
Sherlock: The Great Game
Sherlock must solve dangerous puzzles specifically laid out for him.
(12 am - 6:30 am: CPTV All Night)

SUNDAY, OCTOBER 19

6:30 am Angelina Ballerina: The Next Steps
7:00 Curious George
7:30 The Cat in the Hat Knows a Lot About That!
8:00 Signing Time
8:30 Design Squad
9:00 Moyers & Company
9:30 Religion & Ethics Newsweekly
10:00 America by the Numbers
(See October 5 at 10 a.m.)
10:30 Start Up
(See October 5 at 10:30 a.m.)
11:00 Consuelo Mack WealthTrack
11:30 To the Contrary
12:00 The McLaughlin Group
12:30 Masterpiece Mystery!
Zen: Ratking (See October 2 at 10 p.m.)
2:00 Masterpiece Mystery!
Sherlock: The Great Game (See October 18 at 10:30 p.m.)
3:30 American Woodshop
4:00 Woodsmith Shop
4:30 Hometime
5:00 Ask This Old House
5:30 This Old House
6:00 Doc Martin
Listen with Mother
7:00 Queen & Country
Royal Visit
8:00 Masterpiece Classic
The Paradise, Season 2 Denise faces a personnel problem, and Moray sets a desperate plan in motion. Part 4 of 8.
9:00 Masterpiece Mystery!
Inspector Lewis, Series VII: Beyond Good and Evil Years after Lewis' first successful arrest as a detective inspector, the case is reopened.
10:30 Great Estates Scotland
Kincardine
11:30 Queen & Country
The Queen's Possessions
(12:30 am - 7 am: CPTV All Night)

MONDAY, OCTOBER 20

8:00 Antiques Roadshow
Jacksonville, Florida, Part 2
9:00 Antiques Roadshow
Atlantic City, New Jersey, Part 1
10:00 Robin Williams Remembered — A *Pioneers of Television* Special
(See *Highlight,* page 96.)
11:00 Doc Martin
Listen with Mother
(12 am - 7 am: CPTV All Night)

TUESDAY, OCTOBER 21

8:00 Finding Your Roots with Henry Louis Gates, Jr.
The Melting Pot Celebrity chefs Tom Colicchio, Ming Tsai and Aaron Sanchez explore their heritage.
9:00 Makers
Women in War Explore American women's increasing participation in war as nurses, soldiers, journalists and more.
10:00 Frontline
11:00 Independent Lens
Twin Sisters Follow twin sisters who were separated as infants and adopted by families in California and Norway as they are reunited.
(12 am - 7 am: CPTV All Night)

WEDNESDAY, OCTOBER 22

8:00 Nature
A Murder of Crows This look at one of the most intelligent animals features captivating new footage.
9:00 NOVA
Ben Franklin's Balloons A re-creation of an 18th-century hot-air balloon flight uses tools and materials available at that time.
10:00 How We Got to Now with Steven Johnson
Glass Part 3 of 6. (See October 15 at 9 p.m.)
11:00 Chihuly Fire & Light
Get a magical glimpse into glass artist Dale Chihuly's exhibition at San Francisco's de Young Museum.
(12 am - 7 am: CPTV All Night)

THURSDAY, OCTOBER 23

8:00 Made in Connecticut
(See *Feature,* page 93.)
9:00 Masterpiece Mystery!
The Escape Artist David Tennant stars as a lawyer whose life changes when he defends a man accused of a brutal murder. Parts 1 and 2.
(12 am - 7 am: CPTV All Night)

FRIDAY, OCTOBER 24

8:00 Washington Week
8:30 Masterpiece Mystery!
Inspector Lewis, Series V: The Indelible Stain Lewis investigates the strangling of a controversial American academic.
10:00 Infinity Hall Live
Barenaked Ladies
11:00 Front and Center
John Hiatt
(12 am - 6:30 am: CPTV All Night)

SATURDAY, OCTOBER 25

6:30 am Sesame Street
7:00 Wild Kratts
7:30 Thomas & Friends
8:00 Word World
8:30 Biz Kid$
9:00 Everyday Edisons
9:30 The Travel Detective with Peter Greenberg
10:00 Rick Steves' Europe
10:30 Antiques Roadshow
Atlantic City, New Jersey, Part 1
11:30 This Old House Hour
12:30 Growing a Greener World
1:00 Garden Smart
1:30 Sara's Weeknight Meals
2:00 America's Test Kitchen
2:30 Cook's Country Kitchen
3:00 Martha Stewart's Cooking School

WHERE WE LIVE

Join the Conversation!
Hosted by WNPR News Director John Dankosky
Weekdays at 9 a.m. and 7 p.m.
Sponsored by:
wnpr
wnpr.org
Oak Hill Empowering People With Disabilities
world affairs council CONNECTICUT
The Smarter Choice for Care MIDDLESEX HOSPITAL
COLUMBIA DENTAL Open 7 Days with Extended Hours

3:30 **Martha Bakes**
4:00 **Essential Pepin**
4:30 **Simply Ming**
5:00 **Lidia's Kitchen**
5:30 **P. Allen Smith's Garden Home**
6:00 **Hometime**
6:30 **Ask This Old House**
7:00 **This Old House**
7:30 **Born to Royalty**
This portrait sheds light on what lies ahead for Prince William and Kate Middleton's first child, George.
9:00 **Doc Martin**
Departure
10:00 **Will Ferrell: The Mark Twain Prize**
A star-studded cast honors actor and comedian Will Ferrell.
11:30 **Robin Williams Remembered — A *Pioneers of Television* Special**
(See *Highlight*, page 96.)
(12:30 am - 6:30 am: CPTV All Night)

SUNDAY, OCTOBER 26

6:30 am **Angelina Ballerina: The Next Steps**
7:00 **Curious George**
7:30 **The Cat in the Hat Knows a Lot About That!**
8:00 **Signing Time**
8:30 **Design Squad**
9:00 **Moyers & Company**
9:30 **Religion & Ethics Newsweekly**
10:00 **America by the Numbers**
(See October 5 at 10 a.m.)
10:30 **Start Up**
(See October 5 at 10:30 a.m.)
11:00 **Consuelo Mack WealthTrack**
11:30 **To the Contrary**
12:00 **The McLaughlin Group**
12:30 **Made in Connecticut**
(See *Feature*, page 93.)
1:30 **Coexist**
An experiment in government-mandated reconciliation following the genocide in Rwanda is revealed.
2:30 **Independent Lens**
Twin Sisters (See October 21 at 11 p.m.)
3:30 **American Woodshop**
4:00 **Woodsmith Shop**
4:30 **Hometime**
5:00 **Ask This Old House**
5:30 **This Old House**
6:00 **Doc Martin**
Departure
7:00 **Queen & Country**
The Queen's Possessions
8:00 **Masterpiece Classic**
The Paradise, Season 2 An heirloom watch incites sales, seduction and sorcery. Part 5 of 8.
9:00 **Masterpiece Mystery!**
Death Comes to Pemberley In this homage to Jane Austen's *Pride and Prejudice*, adapted from P.D. James' clever whodunit, Elizabeth and Darcy must solve a puzzling murder mystery. Part 1 of 2.
10:30 **Great Estates Scotland**
Rosslyn
11:30 **Queen & Country**
Traveller
(12:30 am - 7 am: CPTV All Night)

MONDAY, OCTOBER 27

8:00 **Antiques Roadshow**
Jacksonville, Florida, Part 3
9:00 **Antiques Roadshow**
Atlantic City, New Jersey, Part 2
10:00 **Pioneers of Television**
Acting Funny The backstage techniques of great comedic actors, including the late Robin Williams, are revealed.
11:00 **Doc Martin**
Departure
(12 am - 7 am: CPTV All Night)

TUESDAY, OCTOBER 28

8:00 **Finding Your Roots with Henry Louis Gates, Jr.**
We Come From People Angela Bassett, rapper Nas and presidential advisor Valerie Jarrett trace their roots.
9:00 **Makers**
Women in Business Martha Stewart, Sheryl Sandberg and other successful female business leaders are profiled.
10:00 **Frontline**
11:00 **Coexist**
(See October 26 at 1:30 p.m.)
(12 am - 7 am: CPTV All Night)

WEDNESDAY, OCTOBER 29

8:00 **Nature**
Snow Monkeys The Japanese macaque can survive in temperatures below 15 degrees.
9:00 **NOVA**
First Air War Learn the secrets of some of aviation's most colorful and deadly early flying machines.
10:00 **How We Got to Now with Steven Johnson**
Light Part 4 of 6. (See October 15 at 9 p.m.)
11:00 **NOVA ScienceNOW**
What Will the Future Be Like? Technologies likely to change life in the future are explored.
(12 am - 7 am: CPTV All Night)

THURSDAY, OCTOBER 30

8:00 **The Mystery of Agatha Christie with David Suchet**
Go on a journey to learn more about the life of Agatha Christie.
9:00 **Masterpiece Mystery!**
Poirot, Season 12: The Big Four Poirot investigates the death of a Russian chess grandmaster.
10:30 **American Experience**
War of the Worlds Explore Orson Welles' infamous 1938 "War of the Worlds" radio broadcast.
11:30 **Ask This Old House**
(12 am - 7 am: CPTV All Night)

FRIDAY, OCTOBER 31

8:00 **Washington Week**
8:30 **Charlie Rose: The Week**
9:00 **Michael Feinstein at the Rainbow Room**
Beloved entertainer Michael Feinstein presents an all-star evening with singer and actress Christine Ebersole and other guests.
10:00 **Infinity Hall Live**
The Robert Cray Band
11:00 **Great Performances**
Tony Bennett & Lady Gaga: Cheek to Cheek Live! Tony Bennett and Lady Gaga perform songs from their latest collaboration.
(12 am - 6:30 am: CPTV All Night)

Sponsored by: MoMA

Since 1764, we've learned how to fit all kinds of proud moments onto our pages. So we have a lot to look back on all this year, as we celebrate 250 years of Connecticut's biggest successes and claims to fame. Don't miss your chance to pick up some new bragging rights.

Be part of every moment at Courant.com/250.

250 YEARS

Hartford Courant

DELIVERING THE MOMENTS THAT MAKE HISTORY.

Facebook.com/HartfordCourant Twitter.com/HartfordCourant

BY RAY BENDICI

DOUG SCHNEIDER/ISTOCK/THINKSTOCK

SPANNING THE STATE

As October is a month popular for leaf-peeping and long Sunday drives across the colorful Connecticut countryside, it's also a fine time to appreciate the many bridges that make our travels so effortless. In addition to the three iconic covered bridges that remain standing, there are other architecturally significant structures across the state, including bascule, swing, metal truss and stone arch bridges. Of course, as much as we admire the engineering, craftsmanship and labor involved in erecting these spans (and the convenience of not having to rely on a ferry to cross a river), we can still get incredibly frustrated when repair or reconstruction impinges on our travels—just ask any of the more than 150,000 daily commuters who have had their rides extended by delays due to the ongoing replacement of the Pearl Harbor Memorial Bridge in New Haven. The good news is that when the construction is done, we'll have another new bridge to enjoy.

Key Dates in Connecticut Bridge History

1808: The first bridge across the Connecticut River is built in Windsor.

1938: The Arrigoni Bridge opens, connecting Middletown and Portland over the Connecticut River and becoming the longest span in the state at 1,200 feet.

June 23, 1983: A 100-foot span of the northbound I-95 Mianus River Bridge collapses, killing three.

By the Numbers

4,218: Bridges in Connecticut.

3: Historic covered bridges—in Bulls Bridge, West Cornwall *(above)* and East Hampton.

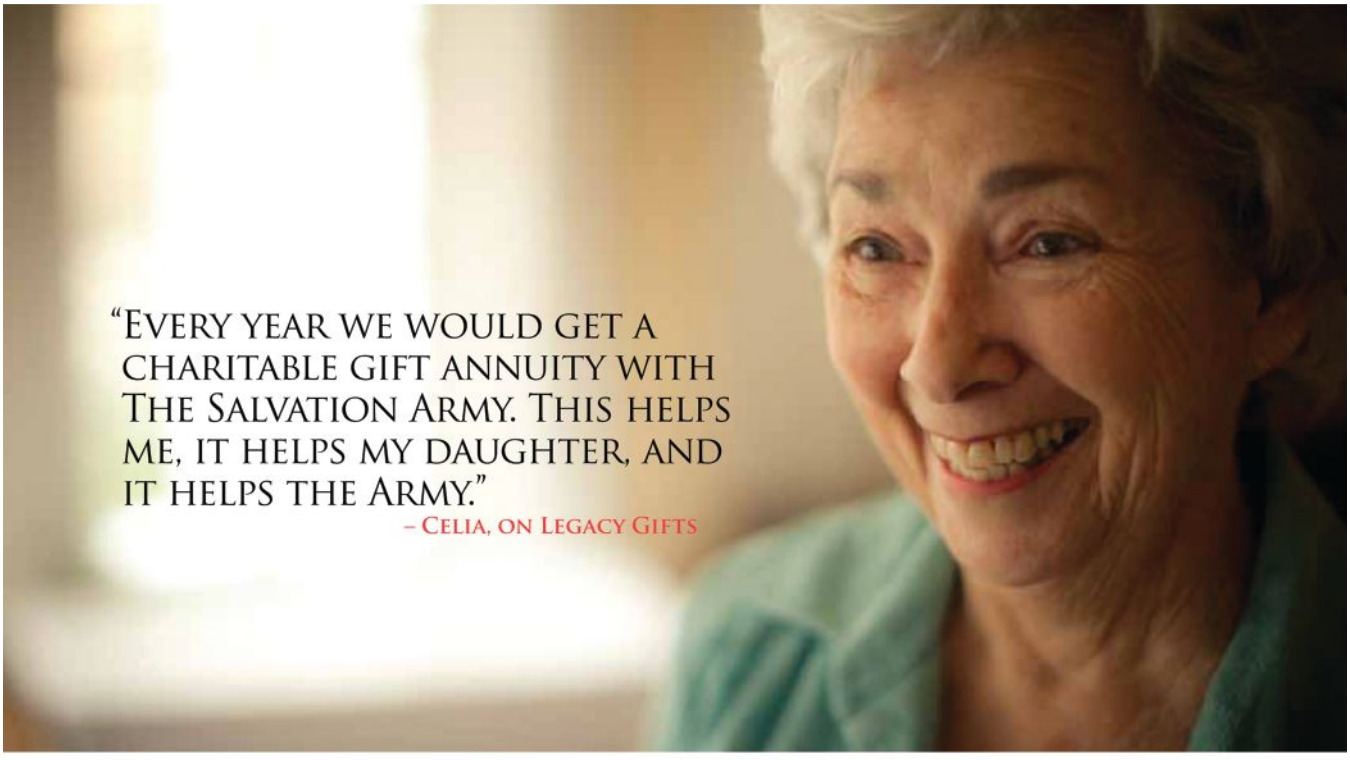
3: Bascule bridges—in Milford, Mystic and Bridgeport.

2: Swing bridges—in East Haddam and Westport.

69: Original bridges that were part of Merritt Parkway, all designed by George L. Dunkelberger in different architectural styles, including Art Deco, Gothic and Neoclassicism.

9: Spans of Hartford's Bulkeley Bridge *(below)*, currently the largest stone arch bridge in the world.

LAURA STONE/ISTOCK/THINKSTOCK


"Every year we would get a charitable gift annuity with The Salvation Army. This helps me, it helps my daughter, and it helps the Army."
– Celia, on Legacy Gifts

The Salvation Army Charitable Gift Annuity
A Gift That Gives Back

Through The Salvation Army's popular and flexible gift annuity program you can enhance your income and make a gift with favorable tax results.

Secure fixed income for life

- For one or two individuals
- Beginning now or later

Special savings

- Tax deduction
- Tax-exempt income
- Preferential treatment of capital gains

Attractive rates

- Based on age

Solid backing

- By one of America's most trusted charities

Ways to use a charitable gift annuity

- Supplement your retirement income
- Income for a loved one—now or through your estate
- Create a legacy of hope for others

A charitable gift annuity is a simple contract that is easy to establish. Your local Salvation Army Planned Giving Director will be happy to provide you with a personal illustration including estimated tax benefits.

One-Life Gift Annuity Rates

AGE	RATE	AGE	RATE	AGE	RATE	AGE	RATE
55	4.0%	64	4.6%	73	5.5%	82	7.2%
56	4.1%	65	4.7%	74	5.7%	83	7.4%
57	4.1%	66	4.8%	75	5.8%	84	7.6%
58	4.2%	67	4.8%	76	6.0%	85	7.8%
59	4.3%	68	4.9%	77	6.2%	86	8.0%
60	4.4%	69	5.0%	78	6.4%	87	8.2%
61	4.4%	70	5.1%	79	6.6%	88	8.4%
62	4.5%	71	5.3%	80	6.8%	89	8.7%
63	4.5%	72	5.4%	81	7.0%	90	9.0%

For more information, please contact:

Michael Afflitto
1-888-468-5356 (toll free)
michael.afflitto@use.salvationarmy.org
www.salvationarmyct.org

Your legacy will be written on lives.

Entertain with stately charm.

Embassy Row by Wood-Mode.

Cheshire
Kitchens & Baths
By A Matter of Style
203-272-1337
www.amskitchens.com

Fairfield
Shore & Country Kitchens, Inc.
203-259-7555
www.shoreandcountrykitchens.com

Madison
Kitchens by Gedney, Inc.
203-245-2172
www.gedneykitchens.com

New Milford
Powerhouse Kitchens
& Appliances
860-355-3116
www.powerhouseappliances.com

Milford
Connecticut Kitchen Design
203-878-3444
www.ctkitchendesign.com

Monroe
New England
Kitchen Design Center, Inc.
203-268-2626
www.newenglandkitchen.com

North Haven
The Kitchen Company
203-288-3866
www.thekitchencompany.com

Stamford
Mohawk Kitchens, Inc.
203-324-7358
www.mohawkkitchens.com

Waterford
David Hecht
Custom Kitchen Centre
860-444-1237
www.davidhechtkitchens.com

Watertown
Cabinet Gallery, LLC
860-274-2555

West Hartford
Holland Kitchens, LLC
860-236-3111
www.hollandkitchens.com

Wood-Mode®
FINE CUSTOM CABINETRY

©2014 Wood-Mode, Inc.